

TESCO

FREE | DECEMBER 2023

+
CHRISTMAS
AT HOME

DECs, DINEWARE
& GIFTS FOR ALL

Cheesecake
Christmas
trees p42

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I'M LOVING...
...Tesco Finest Pork Liver Pâté
with Pear Glaze 110g, £6
(£5.45/100g) - it's the only part
of my Christmas dinner that's
going pear-shaped!

Presents to wrap, menus to plan,
winter walks to be had with friends
and the promise of a mulled wine at
the end – the excitement of Christmas
only grows with each and every
moment. And with the holidays just
around the corner, we've got so many
ideas to help you enjoy the festive
journey! From towering puds that take
minimal effort (p39) and restaurant-style
twists for your roast (p31), to what to do
with your leftovers and the lovely
downtime between the big day and
New Year (p57) – here's everything you
need to become more Christmas. Enjoy
every last bit of the festive season – with
bells on. Cheers!

Lauren



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FISH FOR GREATNESS

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DON'T MISS...

...your helpful guide to Christmas at home. From festive dinnerware and cosy bedding to family games and gifts, we've got you covered. From p69.



COVER RECIPE

Cheesecake Christmas trees, p42
 RECIPE Mima Sinclair
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98 ULTIMATE CHRISTMAS SANDWICH

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Please always check labels carefully to ensure ingredients meet your dietary requirements, especially if you have an allergy. Our symbols are based on the ingredients listed on the packaging only. Please always check for allergen information such as 'may contain' messages. Ingredients are subject to change after going to press.

V Vegetarian (free from meat and fish)
V Vegan (free from animal-derived products)
DF Dairy free (free from milk-derived products)
GF Gluten free
***** Can be frozen for up to 3 months. Wrap appropriately. Defrost and heat thoroughly before eating. Never refreeze food that has already been frozen.

Ingredients used are from Tesco's core range, unless otherwise stated. We use medium free-range eggs, semi-skimmed milk, unsalted butter and unwaxed fruit. Ingredients marked 'optional' are not included in the cost per serve, reference intakes or dietary symbols. Tesco magazine is not responsible for any recipes included on advertisements.

Reference intakes are printed below recipes. For more information, visit realfood.tesco.com/curatedlist/what-is-healthy.html. Our recipes should be eaten as part of a balanced diet and healthy lifestyle. All nutritional information is checked by a qualified nutritionist. We regret that we are unable to respond to individual nutritional queries.

Prices and availability are subject to change. Due to ongoing uncertainty, prices and availability may be more susceptible to change than usual. Cost per serve is based on the online cost of ingredients (excluding anything unused) at the time of going to press and is subject to change.

Alcohol For more information about responsible drinking, visit be.drinkaware.co.uk

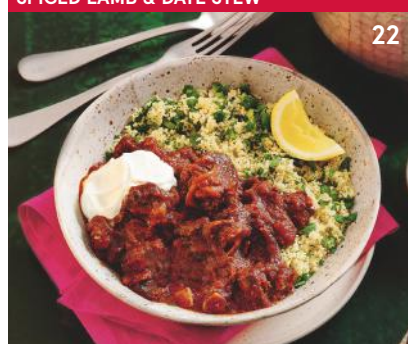
We all want to feel better about our lifestyles, the food we buy, meals we make and packaging we use. So Tesco has created Better Baskets, with value at its heart, as an easy way to fill your basket with better choices every time you shop. Look out for the logo to help you make better choices with Tesco.



CHRISTMAS TREE BITES



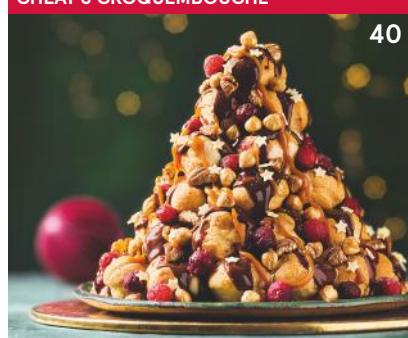
SPICED LAMB & DATE STEW



SIMPLEST-EVER TAHINI NUT ROAST



CHEAT'S CROQUEMBOUCHE



SMALL PLATES & SIDES

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What's in store

With the big day around the corner, here are the final bits you need to make Christmas extra special



JAMIE ROBINSON
Tesco executive
chef, product
development

'If food is front and centre at your celebrations, you're in luck: we have inspiration for every moment of the day, from festive flavours for a breakfast bagel to show-stopping mains for Christmas lunch. If you're hosting, find party food and canapés guests will love on p14.'

For Santa

Leave a glass of Tesco **Finest XO French Brandy** 70cl, £17.75 (£25.36/ltr), out on Christmas Eve. It's also great in Christmas puds and cakes.



ORDER AHEAD

You've got until 14 December to guarantee your Festive Food to Order items, like this Slow



Cooked Winter Citrus Stuffed Turkey Breast Joint* 1.06kg, £23 (£21.70/kg).



Scan this QR code to shop.

*Also available in stores from 11 December 2023. **Available in the majority of larger stores. Prices checked and matched on hundreds of comparable products from GB Aldi stores and/or online twice weekly. Prices most often found matched excluding promotional prices. Prices matched pro rata. Products matched may vary by week. Excludes Express, Whoosh and NI. Product availability varies by store. For more details, see tesco.com/aldi/pricematch



STAPLE SIDES

Simply heat and serve for a fuss-free Christmas lunch



Mini Roast Potatoes 500g, £3 (60p/100g)

Red Cabbage & Apple 300g, £2.25 (75p/100g)



Tesco Finest Brussels Sprouts with Chestnuts & Maple Smoked Bacon 260g, £3 (£1.15/100g)



Star ingredient

Melt Goose Fat 320g, **£4.35** (£1.36/100g), in a roasting tray in the oven before adding potatoes to make crispy roasties.



Parsnips 500g, 60p (12p/100g)

UP THE VEG

Better Baskets is Tesco's way of helping you make better choices with the food you buy, meals you make and packaging you use. Pop parsnips in your basket for a versatile winter veg. Just 80g is 1 of your 5-a-day, and they're great value too on Aldi Price Match**, Serve steamed, roasted or mashed.



Naughty or spice

No drink says Christmas quite like mulled wine. To make your own, simply heat Mulled Wine Spices 21g, **£1.50** (71p/10g), with your choice of red wine in a pan. The festive aroma will fill your home too.





BLUEY

£5 off
coupon on
Page 4

TOP TOYS FOR YOUR CHRISTMAS LIST!



BEACH CABIN PLAYSET ■



BLUEY & BINGO PLUSH ■



4 FIGURE PACK ■



SHAKE IT ■



FAMILY CRUISER ■



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**BBC
STUDIOS**



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Coupon valid from 30/11/2023 to 27/12/2023
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Nifty gift

A seasonal hot drink that makes a lovely stocking filler



Hot Chocolate Melting Santa with Marshmallows 65g, £1.25 (£1.92/100g)



BREAKFAST CLUB

Enjoy Tesco Finest Chestnut Smoked Streaky Bacon 240g, £3.50 (£1.46/100g), and Tesco Finest 6 Festive Bangers 400g, £3.25 (81p/100g), in bagels to start the big day.



All wrapped up

Try this meat-free version of classic pigs in blankets. Plant Chef 10 Meat-Free Bangers in Duvets 220g, £2.25 (£1.02/100g)



FESTIVE FLAVOURS

Add a seasonal spin to your midweek lunch break by picking one of these Christmas favourites



Turkey & Trimmings Sandwich, £3



Tesco Finest Spiced Duck & Pomegranate Chutney Wrap, £4



Plant Chef Spiced Butternut Squash & Chestnut Wrap, £2.85



Olive branch

Step aside, gingerbread house – this year it's all about building a Christmas Olive Tree 676g, £7 (£1.04/100g). Try this handy kit.

SHOPPING



Party starters

Serve these at a festive get-together

1 Plant Chef 6 Battered Bangers with Chip Shop Style Curry Sauce 210g, £3 (£1.43/100g); 2 Tesco Finest 6 Duck and Orange Steamed Buns 240g, £4.50 (£1.88/100g); 3 Tesco Finest Green Thai King Prawn Crystal Rolls 250g, £5.50 (£2.20/100g), and Tesco Finest Tom Yum King Prawn Crystal Rolls 250g, £5.50 (£2.20/100g)

STOCKING FILLERS

Chocolate treats the whole family will love



Milk Choc Christmas Puddings 85g, £1 (£1.18/100g)

Rudolph Nose Truffles 150g, £3.50 (£2.33/100g)

Snowman Mini Rolls 5-pack, £2.50 (50p each)

Cherry sweet

Who says you have to make dessert from scratch? Save yourself the bother with **Tesco Finest Black Forest Bowl** 745g, £10 (£1.34/100g). Find it in stores from 15 December.



Freezer pleasers

Stash these new freezer meals for a speedy tea in the busy build-up to Christmas. Explore the full range in store



Tesco Finest Spicy Salami, Red Onion & 'Nduja Wood Fired Pizza 420g, £3.50 (83p/100g)



Tesco Finest Beef Lasagne 400g, £2 (50p/100g)



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GET SET...

Wrapping stations at the ready! Paperchase has landed at Tesco, just in time for Christmas. We can't wait to get our hands on these bold designs

FOR BRIGHT SPARKS

Go for clashing colours, starting with bold wrap. We love the Cosmic Cat range, from £2, tied up with contrasting ribbon and bows. Your gifts will definitely stand out under the Christmas tree!

FOR FELINE FANS

Pair the Cosmic Cat wrap 3m, £3, with the purrrfect gift topper, £3. Then go mad with ribbons - at just £4 for a pack of 5 different colours, there's no need to hold back!

Paperchase

Exclusively for **TESCO**

Available in selected larger stores and online.
Visit tesco.com/paperchase to find out more.

YUMMY



Squeeze
in more
Flavour

Available in the majority of larger stores.

Available at **TESCO**

Rise and shine

Start the big day in style with a no-fuss brunch that brings the sparkle

FESTIVE SMOKED SALMON ON TOAST

Melt slices of **Tesco Finest Kidderton Ash Goat's Cheese 150g, £3.35** (£2.23/100g), over toasted **Tesco Finest Rye & Mixed Seed Sourdough 400g, £1.70** (43p/100g).

Top with smashed avocado, smoked salmon, pickled red onion slices and a little salad cress to finish.

Swap OJ for chilled clementine juice in your Buck's Fizz. We used **Tesco Finest Prosecco Doc, £8**, to make it extra special.

Only the best will do

GIVE ME MORE!

Scan this QR code to find the full recipe on Tesco Real Food.



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This is Supermarket Mobile



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For full details see tescomobile.com/coverage-checker

DATES AND RED CABBAGE

Here are two ingredients synonymous with Christmas. Dates, hailing from North Africa and the Middle East, are mostly eaten in their dried form in the UK. Rich and sticky, they work beautifully in Christmas cakes and puddings, or relish that natural toffee flavour with your favourite festive tipple. Red cabbage comes from somewhat cooler climes in the UK. The leaves can be shredded and stir-fried, or used raw to add a peppery flavour to seasonal salads and wintry slaws (p24). When braising, combine its slightly sweet flavour with a touch of acidity for a harmonious flavour-match.

FIELD TO FORK

New favourite recipes to hero the best of December's produce

**Taste the care**

Look for this quality seal on the most cared-for products at Tesco. All the hero ingredients in this feature carry the Quality Seal mark, along with hundreds more expertly selected products in store and online.



SPICED LAMB & DATE STEW

Serves 4

Takes 2 hrs 30 mins

Cost per serve £3.74

1 tbsp olive oil
500g diced lamb
shoulder or
neck fillets, cut
into 3cm chunks
1 red onion, finely sliced
1 celery stick, finely
sliced
2 garlic cloves, finely
sliced
1 tbsp ras el hanout
10 dates, pitted and
roughly chopped
1 cinnamon stick
400g tin plum tomatoes
1½ chicken stock cubes,
made up to 650ml
200g dried couscous
4 fresh mint sprigs,
leaves picked and
finely chopped
8g fresh coriander,
finely chopped
2 lemons, 1 juiced,
1 cut into wedges
4 tbsp Greek yogurt

1 Preheat the oven to gas 4, 180°C, fan 160°C. Heat the oil in a large, lidded flameproof casserole dish over a medium heat. Brown the lamb all over for 8 mins, turning occasionally, then transfer to a plate with a slotted spoon, leaving any fat in the dish.

2 Add the onion and celery to the pan and fry for 10 mins, stirring regularly, until lightly golden. Add the garlic, ras el hanout, dates and cinnamon stick, and cook for 2 more mins. Tip the lamb back into the dish along with any resting juices and the plum tomatoes, breaking them up with the back of a wooden spoon. Pour in the stock and bring to the boil. Cover,

then transfer to the oven for 2 hrs, stirring halfway through, or until thickened and the meat is tender.

3 Cook the couscous to pack instructions. Fluff up with a fork, season to taste and stir through the herbs and lemon juice.

4 Remove the cinnamon stick and discard. Divide the stew between bowls; serve with the couscous, a dollop of yogurt and a lemon wedge.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2534kJ 604kcal | 22g | 9g | 24g | 2.0g |
| 30% | 32% | 46% | 27% | 33% |

of the reference intake. See page 9.
Carbohydrate 66g Protein 32g Fibre 7g

Perfect for New Year's Eve



DATE & WALNUT SODA BREAD WITH SALTED HONEY BUTTER

Serves 8  

Takes 1 hr plus cooling

Cost per serve 54p

75g walnut halves

250g plain white flour,
plus extra for dusting

250g plain wholemeal
flour

1 tsp bicarbonate of soda

1 tsp fine salt

6 dates, pitted and
finely chopped

1 large egg

300ml buttermilk

80g salted butter, at
room temperature

2 tbsp clear honey
sea salt flakes, to serve
(optional)

1 Preheat the oven to gas 6, 200°C, fan 180°C. Toast the walnuts in a frying pan over a medium-low heat for 5–8 mins until lightly golden. Roughly chop and set aside. Mix the flours, bicarbonate of soda and salt together in a mixing bowl with a balloon whisk. Stir in the chopped dates and most of the toasted walnuts.

2 Beat the egg in a jug, then pour in the buttermilk; whisk to combine. Make a well in the dry ingredients and pour in the buttermilk mixture, using a fork to bring it together to make a rough dough.

3 Tip out onto a lightly floured surface. Gently knead together just enough to shape into a rough 15cm round, then transfer to a nonstick baking tray, lightly dusted with flour. Scatter over the reserved chopped walnuts, then use a sharp

knife to make 4 deep crosses in the top of the bread (to make 8 wedges when cut). Bake for 30–40 mins until golden and the bread sounds hollow when tapped underneath.

4 Meanwhile, beat the butter and honey together in a bowl, either by hand with a wooden spoon or with an electric whisk until smooth and fluffy. Leave the soda bread to cool slightly before cutting into wedges and serving with the honey butter and a sprinkle of sea salt flakes, if you like.



Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1805kJ 430kcal | 17g | 7g | 12g | 1.3g |
| 22% | 24% | 33% | 13% | 22% |

of the reference intake. See page 9.
Carbohydrate 55g Protein 12g Fibre 6g

Serve alongside soups and stews

RED CABBAGE, CLEMENTINE & MOZZARELLA SALAD

Serves 6  

Takes 20 mins plus cooling

Cost per serve £1.08

MAKE AHEAD The dressing can be made a few days ahead and kept in the fridge. The hazelnuts can be made 2 days before and stored in an airtight container.

- 1 tbsp Dijon mustard
- 1 tbsp cider vinegar
- 2 tbsp clear honey or maple syrup
- 3 tbsp extra-virgin olive oil
- 4 clementines, ½ juiced, 3½ peeled and sliced into rounds
- 100g pack blanched hazelnuts
- 10g unsalted butter
- 450g red cabbage, finely sliced
- 1 fennel bulb, finely sliced, fronds reserved
- 240g ball mozzarella, drained
- 5g fresh tarragon, basil or dill, leaves picked

1 To make the dressing, put the mustard, vinegar and 1 tbsp honey in a bowl. Gradually pour in the oil, whisking to combine and thicken. Add the clementine juice; season to taste.

2 Toast the hazelnuts in a small frying pan over a medium heat until golden. Add the butter, stir until melted, then add the remaining honey and a pinch of salt, stirring constantly for 2-3 mins or until the nuts are caramelised. Tip out onto a lined baking tray, then leave to cool for 10 mins. Roughly chop.

3 Toss the red cabbage and fennel in the dressing and arrange on a platter. Top with the clementine slices and tear over the mozzarella. Scatter over the chopped caramelised nuts, herbs and any reserved fennel fronds to serve.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1277kJ 308kcal | 23g | 5g | 13g | 0.5g |
| 15% | 33% | 27% | 15% | 8% |

of the reference intake. See page 9.
Carbohydrate 14g Protein 8g Fibre 5g

Prep-ahead festive starter



TURKEY WINTER ROLLS

Makes 10 DF

Takes 35 mins

Cost per serve 79p

80g dried rice vermicelli
noodles
100g smooth peanut
butter
1½ tbsp reduced-salt
soy sauce
2 limes, juiced
1 tbsp rice wine vinegar
1 tsp caster sugar
200g leftover roast turkey
or chicken, shredded
150g red cabbage,
finely sliced
4 spring onions, finely
sliced lengthways
1 carrot, peeled and
sliced into matchsticks
1 red chilli, deseeded and
finely sliced lengthways
½ cucumber, sliced into
matchsticks
10 spring roll rice wraps
5 fresh mint sprigs,
leaves picked
50g roasted salted
peanuts, chopped

1 Cook the rice noodles to pack instructions. Drain and run under cold water to cool completely.
2 Meanwhile, whisk the peanut butter, 1 tbsp soy sauce, and half the lime juice with 80ml water until smooth. Transfer to a small serving bowl and set aside.
3 Whisk the vinegar, sugar and remaining soy sauce and lime juice in a mixing bowl. Add the rice noodles, leftover turkey, red cabbage, spring onions, carrots, chilli and cucumber; toss to coat.
4 Fill a deep baking tray with hot water and dip in a rice wrapper until it softens. Lay on a board and arrange a generous amount of the turkey mix in the centre. Add 3-4 mint leaves across the middle, then tuck in the sides, fold over the top and roll down tightly to seal. Repeat with the remaining wrappers and filling.
5 Arrange the rolls on a large serving board. Halve and serve with chopped

peanuts scattered over and the peanut sauce alongside for dipping.

Each roll contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 864kJ 206kcal | 9g | 2g | 4g | 0.5g |
| 10% | 13% | 8% | 4% | 7% |

of the reference intake. See page 9.
Carbohydrate 18g Protein 12g Fibre 3g
Low in saturates; low in sugars





MADE *fresh* DAILY



Pick up a box of
irresistible treats
to share

Available at **TESCO**

Available in selected stores

Home for the holidays

Whipped hot chocolate, toasted marshmallow treats... Christmas is so close you can taste it!

Whipped
hot chocolate
p28

For the night before Christmas

Melted
snowball
s'mores
p28



WHIPPED HOT CHOCOLATE

Serves 2 **V** **GF**

Takes 10 mins

Cost per serve 71p

Sieve 2 tbsp each **cocoa powder** and **icing sugar** into a mixing bowl. Stir through 125ml **whipping cream**, then whip with an electric whisk until it just holds its shape. Spoon into a piping bag fitted with a star nozzle, if you like; set aside. Put a further 2 tbsp cocoa powder and 2 tbsp icing sugar into a heatproof jug with a pinch of salt,

then gradually pour in 300ml boiling water to dissolve. In a separate microwave-safe jug, heat 250ml **milk** in the microwave in 20 sec bursts, stirring in between, until steaming. Pour into the cocoa jug, stir well, then divide between 2 small mugs. Pipe or spoon over the whipped chocolate cream, then dust with extra cocoa powder to serve, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1639kJ 395kcal | 28g | 17g | 25g | 0.3g |
| 20% | 40% | 87% | 27% | 5% |

of the reference intake. See page 9.
Carbohydrate 26g Protein 8g Fibre 3g

MELTED SNOWBALL S'MORES

Makes 8

Takes 10 mins

Cost per serve 24p

Preheat the grill to high and line a baking tray with foil. Arrange 8 **shorties biscuits** face down on the tray, leaving a little space between them. Top with 8 **white marshmallows**. Arrange another 8 shorties face down on a plate and place 2 **white chocolate** squares on each. Scatter with the zest from 1 **orange**. Grill the marshmallow-topped shorties for 1-2 mins, until melting. Sandwich with the chocolate-topped shorties and leave for 1 min for the chocolate to melt a little before serving.

Each s'more contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 971kJ 232kcal | 12g | 6g | 16g | 0.2g |
| 12% | 16% | 32% | 18% | 4% |

of the reference intake. See page 9.
Carbohydrate 29g Protein 3g Fibre 1g



LET THE *Taste* TAKE YOU THERE

Spiced from East to West.



f @ OpihrGin
drinkaware.co.uk for the facts

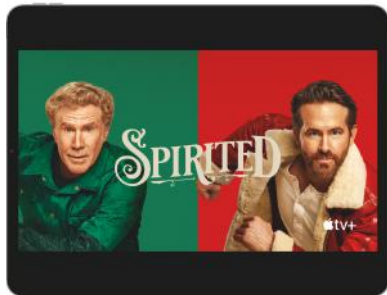
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Add miso to horseradish-crusted beef

DRINK MATCH



This bold, rich Italian red wine stands up well to the punchy flavours of the beef.

**Tesco Finest
Primitivo Terre
di Chieti, £7.75***

*Price excludes Scotland and Wales
be drinkaware.co.uk





HORSE RADISH & MISO ROAST BEEF

Serves 6

Takes 2 hrs 5 mins plus marinating

Cost per serve £5.91

2 tbsp horseradish sauce

2 tbsp miso paste

1 tbsp Dijon mustard

2 tbsp olive oil

3 large garlic cloves, crushed

6 fresh thyme sprigs, leaves picked and finely chopped

1.7kg Tesco Finest beef topside roasting joint

For the gravy

3 tbsp cornflour

3 x 450ml pouches Tesco Finest beef stock

2 tbsp redcurrant jelly

1 tbsp miso paste

1 tbsp red wine vinegar

1 Mix the horseradish, miso, mustard, oil, garlic and thyme in a small bowl; season. Pat the beef dry, then transfer to a wide, high-sided baking tray (ideally hob-safe to make the gravy in later). Spread the miso mixture all over the beef, then set aside for 1 hr to marinate and let the beef come to room temperature. Preheat the oven to gas 7, 220°C, fan 200°C.

2 Roast the beef for 1 hr 10 mins for medium-rare, 1 hr 20 mins for medium or 1 hr 30 mins for well done, reducing the temperature to gas 4, 180°C, fan 160°C after the first 15 mins. Cover with foil if it starts to brown too much. If using a meat thermometer, the beef should reach 50–53°C for medium-rare, 58–65°C for medium or 70–75°C for well done. Once cooked to your liking, remove from the oven and set aside to rest for 30 mins.

3 Meanwhile, to make the gravy, skim off and discard any excess fat from the roasting tin. Mix the cornflour with 3 tbsp water in a small bowl until smooth. Add the stock, cornflour mixture, redcurrant jelly, miso and vinegar to the roasting tin, scraping up any browned bits from the bottom. Bring to a boil over a high heat, whisking until smooth. If your roasting tray isn't hob-safe, tip any juices into a large saucepan and continue making the gravy that way. Simmer over a medium-high heat for 15–20 mins until thickened and the flavour has intensified. Season to taste before slicing the beef and serving with the gravy.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2467kJ 587kcal | 26g | 9g | 5g | 3.5g |
| 29% | 37% | 47% | 5% | 58% |

of the reference intake. See page 9.
Carbohydrate 10g Protein 78g Fibre 2g

CITRUS & STUFFING SALMON

Serves 6

Takes 45 mins

Cost per serve £5.54

800g salmon side

130g pack Tesco Finest sage & red onion stuffing

2½ tbsp olive oil

15g fresh flat-leaf

parsley, finely chopped

50g shelled pistachios, roughly chopped

3 clementines, halved

12 shallots, halved

For the dressing

3 clementines, juiced

1 tbsp olive oil

1 tbsp red wine vinegar

1 tbsp Dijon mustard

10g fresh flat-leaf parsley, finely chopped

1 Preheat the oven to gas 6, 200°C, fan 180°C and pat the salmon dry with kitchen paper. Make up the stuffing to pack instructions. Line a large, low-sided baking tray with baking paper and drizzle over ½ tbsp of the oil.

2 Lay the salmon on the baking tray; season. Stir the parsley through the stuffing mixture, then dot spoonfuls all over the salmon and use your hands to gently spread it over the top. Drizzle over 1 tbsp of the oil, then scatter over the pistachios and lightly press into the stuffing.

3 Brush the cut sides of the clementines with ½ tbsp oil and arrange cut-side up around the salmon. Put the shallots in a small bowl and toss with the remaining ½ tbsp oil; season, then arrange around the salmon and clementines. Roast for 25–30 mins until the salmon is cooked through, and the stuffing is golden and crisp – a meat thermometer inserted into the centre of the salmon should read 63°C.

4 Meanwhile, whisk together the dressing ingredients with some seasoning. Serve in a bowl or jug alongside the salmon.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2076kJ 497kcal | 28g | 4g | 8g | 1.2g |
| 25% | 40% | 20% | 9% | 20% |

of the reference intake. See page 9.
Carbohydrate 28g Protein 31g Fibre 4g



Try our...

MENU PLANNING TOOL

Looking for more Christmas dinner inspiration? Visit the Festive Menu Helper at Tesco Real Food online, where you can plan your perfect menu – whether it's for the big day, New Year's Eve or any other party. Just add in your requirements, such as dietary needs and budget, and the menu planner will make all the recipe suggestions for you. It'll even give some handy buys for you to try, and suggest wine pairings too. Happy planning!



Charred citrus adds extra zing



SIMPLEST-EVER TAHINI NUT ROAST

Serves 8   

Takes 2 hrs

Cost per serve £1.07

FREEZE IT Follow the recipe to the end of step 3, wrap well in clingfilm, then freeze for up to 1 month. Defrost overnight in the fridge before continuing with step 4.

- 1 medium butternut squash, peeled and cut into 1cm cubes
- 2 tbsp olive oil, plus extra for greasing
- 4 tbsp milled flax seeds
- 2 large onions, thinly sliced
- 3 large garlic cloves, crushed
- 5g fresh rosemary, leaves picked and finely chopped, plus extra to serve (optional)
- 6 fresh thyme sprigs, leaves picked and finely chopped, plus extra to serve (optional)
- 1½ tsp smoked paprika
- 390g tin green lentils, drained and rinsed
- 1 vegetable stock pot, made up to 300ml
- 300g pack cashews, roughly chopped
- 100g white bread, blitzed into crumbs
- 125g tahini
- 15g fresh parsley, roughly chopped
- pomegranate seeds, to serve (optional)

1 Preheat the oven to gas 7, 220°C, fan 200°C. Tip the squash pieces into a large roasting tray, drizzle with 1 tbsp of the oil, season and toss together. Spread the squash out over the tray and roast for 35–40 mins, turning halfway through, until golden and tender.

2 Meanwhile, tip the flax seeds into a small bowl, add 120ml water and stir. Set aside to thicken. Heat the remaining oil in a large frying pan over a medium-high heat, then add the onions. Season, then cook, stirring regularly, for 10–12 mins until golden and caramelised. Reduce the heat if they start to turn too dark. Add the garlic, herbs and paprika and cook, stirring, for 2 mins. Add the lentils and stock and simmer for 5–6 mins until most of the liquid has evaporated.

3 Transfer the lentil mixture to a large mixing bowl. Once the squash is ready, reduce the oven

temperature to gas 4, 180°C, fan 160°C. Add the squash, flax seed mixture, cashews, breadcrumbs, tahini and parsley to the lentil mixture, season well and mix gently until everything is evenly distributed. Grease a 27cm nonstick bundt tin (or 23cm round cake tin) with oil, transfer the mixture to the tin and smooth the surface with the back of a spoon.

4 Bake for 1 hr, or until golden brown and firm. Carefully invert the tin onto a large serving plate while still warm, then garnish with pomegranate seeds and sprigs of rosemary and thyme, if you like. Leftovers will keep for up to 3 days in the fridge.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2151kJ 517kcal | 34g | 6g | 11g | 0.9g |
| 26% | 49% | 31% | 12% | 14% |

of the reference intake. See page 9.
Carbohydrate 31g Protein 18g Fibre 7g

Uses tinned lentils for ease

£1.07
per serve

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BROWN BUTTER & BACON CARROTS

Serves 8 

Takes 35 mins Cost per serve 57p


Peel 2kg **carrots** and cut diagonally into 1cm slices. Tip into a lidded saucepan, add a pinch of salt and cover with cold water. Cover, bring to a boil, then reduce the heat and simmer for 8-10 mins until just tender. Drain; set aside. Meanwhile, fry a 200g pack **smoked bacon lardons** in a frying pan over a medium-high heat for 5-6 mins, stirring, until golden, crisp and the fat has rendered down. Transfer to a bowl and set aside. Return the pan to the heat, add 60g **butter** and cook for 2-3 mins until golden brown and nutty smelling, reducing the heat if it's turning too dark. Add the carrots, season and cook for 10-12 mins until golden brown. Finely chop 10g **fresh sage** and add most to the carrots, along with the bacon and the juice of 1 **lemon**. Transfer to a serving bowl and scatter over the remaining sage.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 945kJ 228kcal | 12g | 6g | 18g | 0.9g |
| 11% | 18% | 31% | 20% | 16% |

of the reference intake. See page 9.
Carbohydrate 19g Protein 5g Fibre 10g

CHARRED GREENS WITH ORANGE & HAZELNUTS

Serves 8 

Takes 25 mins Cost per serve 73p


Trim 1kg **Brussels sprouts** and halve through the stem. Heat 1 tbsp **olive oil** in a large frying pan over a high heat. Add half the sprouts, season and cook for 5-6 mins until lightly charred. Don't stir too often, as this will prevent charring. Transfer to a bowl, then repeat with another 1 tbsp olive oil and the remaining sprouts. Return the first batch of sprouts to the pan with 1 large, finely chopped **red onion**, then lower the heat to medium-high and add 2 x 180g bags **kale**, a handful at a time, wilting each handful slightly before adding more. Season, add a splash of water, then cook for 3-4 mins until the veg is tender. Add the juice of 2 **oranges** and 50g **butter**, and cook, stirring, until melted. Transfer to a serving bowl and scatter over 50g roasted chopped **hazelnuts** to serve.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 879kJ 212kcal | 15g | 5g | 7g | 0.2g |
| 11% | 22% | 23% | 8% | 3% |

of the reference intake. See page 9.
Carbohydrate 9g Protein 7g Fibre 7g
1 of your 5-a-day; low in sugars; high in fibre; high in vitamin C

SECRET-INGREDIENT ROAST POTATOES


Serves 8 

Takes 1 hr 15 mins Cost per serve 32p

CLEVER SWAP Swap the butter for dairy-free spread to make these vegan and dairy-free.

Preheat the oven to gas 7, 220°C, fan 200°C. Tip 2kg peeled and chopped flourey **potatoes** into a lidded saucepan, cover with cold water and season with salt. Cover, bring to the boil, then reduce to a simmer for 7 mins, or until just tender. Drain in a colander, then set aside for 10 mins. Meanwhile, divide 3 tbsp **vegetable oil** between two baking trays

HOT HONEY-ROAST PARSNIPS

Serves 8 

Takes 1 hr 5 mins Cost per serve 48p

Preheat the oven to gas 7, 220°C, fan 200°C. Peel and slice 2kg **parsnips** into 2cm-wide fingers. Divide these, 2 tbsp **olive oil** and 60g melted **butter** between two baking trays; season and toss to coat. Roast for 35 mins, turning halfway, until tender and starting to turn golden. Meanwhile, bring 150g **clear honey**, ½ tsp **crushed chillies** and 3 tbsp **cider vinegar** to a simmer in a small pan, stirring. Season, then simmer over a low heat for 1 min. Set aside to infuse while the parsnips are roasting. Toss the roasted parsnips in all but 2 tbsp of the infused honey, then roast for 15-20 mins more until golden and caramelised. Drizzle with the rest of the hot honey and scatter with extra crushed chillies to serve, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1384kJ 330kcal | 12g | 5g | 28g | 0.2g |
| 17% | 18% | 25% | 31% | 3% |

of the reference intake. See page 9.
Carbohydrate 44g Protein 5g Fibre 12g

and heat these in the oven. Melt together 75g **butter** and 50g **Marmite** in a small saucepan over a low-medium heat for 2-3 mins. Return the potatoes to the pan and pour over the Marmite mixture. Season with pepper, put the lid on and gently shake the pan to fluff up the potatoes and coat them in the buttery Marmite mixture. Remove the baking trays from the oven and divide the potatoes between them, turning them in the oil to coat. Roast for 45-50 mins, turning halfway, until crisp and golden.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1353kJ 322kcal | 13g | 5g | 2g | 0.7g |
| 16% | 19% | 26% | 2% | 12% |

of the reference intake. See page 9.
Carbohydrate 41g Protein 7g Fibre 4g
Low in sugars; low in salt

48p
per serve

32p
per serve

57p
per serve

73p
per serve

SHORTCUT SIDES

Short on time? Try serving one (or both!) of these alongside your roast



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With Port &
Cranberries**
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(£1.04/100g)



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Cheat's
croquembouche
p40

Pile up ready-made profiteroles

83p
per serve

CHEAT'S CROQUEMBOUCHE

Serves 12 **V**

Takes 35 mins

Cost per serve 83p

MAKE AHEAD Make the crystallised berries the day before. Set for 1 hr before storing in layers, separated by baking paper, in an airtight container in the fridge.

65g caster sugar
75g fresh cranberries or blueberries
50g white chocolate
30g Tesco Finest salted caramel sauce
40g blanched hazelnuts
30g pecans, roughly chopped
½ tsp edible gold spray
3 x 235g packs frozen chocolate profiteroles, chocolate sauce defrosted
1 tbsp white chocolate stars

1 Put 30g sugar in a small saucepan with 2 tbsp cold water. Warm over a medium heat for 1-2 mins, stirring gently, until the sugar has dissolved.

Remove from the heat, then add the cranberries, swirling the pan to evenly coat. Use a slotted spoon to transfer the cranberries to a wire rack for 15 mins to cool and set. Once set, roll the cranberries in the remaining 35g caster sugar to coat.

2 Meanwhile, melt the white chocolate in a bowl in the microwave, heating in 20 sec bursts, stirring between each, until melted. Heat the caramel sauce in a bowl in the microwave for 10 secs just to loosen to a drizzle.

3 Put the hazelnuts and pecans in a bowl and carefully add the edible gold spray, gently swirling the bowl to coat the nuts completely.

4 To assemble, stack the frozen profiteroles into a pyramid shape on a large plate, using the melted white chocolate to stick them together; spoon the chocolate around the edges of the profiteroles, rather than the bottom, before adding to the tower. Pause halfway to drizzle with ⅓ of the defrosted chocolate sauce and ⅓ of the caramel sauce.

5 Continue stacking the profiteroles until you reach a peak, then spoon over the remaining chocolate sauce, scatter with the gold nuts and arrange the cranberries in any gaps. Drizzle with the remaining caramel sauce and scatter with the chocolate stars to serve. Leftovers will keep, covered, in the fridge for up to 24 hours.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1244kJ 299kcal | 22g | 13g | 15g | 0.2g |
| 15% | 32% | 66% | 16% | 2% |

of the reference intake. See page 9.
Carbohydrate 19g Protein 4g Fibre 1g

SYRUP

Use leftover syrup from the cranberries to sweeten a Christmas cocktail.

BLACK FOREST TART

Serves 8 **V**

Takes 20 mins plus setting

Cost per serve £1.05

400g fresh custard
2 tbsp cocoa powder
1 sweet pastry tart case
370g jar black cherries with kirsch, drained,
2 tsp syrup reserved (or use fresh cherries, if you prefer)
150ml whipping cream
10g dark chocolate

1 Whisk the custard and cocoa powder in a bowl for 1 min, or until smooth and combined. Spoon into the tart case.

2 Halve ½ the cherries and gently press into the custard. Transfer to the fridge to set for 30 mins.

3 Whip the cream to soft peaks in a mixer or use an electric whisk in a bowl, then spoon over the centre of the tart, leaving a visible border of chocolate custard. Top with the remaining whole cherries and drizzle with the reserved cherry syrup.

4 Use a vegetable peeler to create small chocolate curls by running it down the long edge of the chocolate bar. Scatter over the top of the tart to serve. It's best eaten as soon as it's made, but leftovers can be stored in the fridge for up to 3 days.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1167kJ 280kcal | 16g | 9g | 16g | 0.2g |
| 14% | 23% | 43% | 18% | 3% |

of the reference intake. See page 9.
Carbohydrate 29g Protein 4g Fibre 2g



£1.05
per serve



Fill a shop-bought pastry case



CHEESECAKE CHRISTMAS TREES

Makes 8  

Takes 25 mins, plus 4 hrs freezing

Cost per serve 97p

COOK'S TIP Adding food colouring to white chocolate can sometimes make it seize. If this happens, whisk in 1 tsp neutral oil to bring it back to a smooth liquid.

540g pack Tesco Finest Madagascan vanilla cheesecake
200g bar milk chocolate, finely chopped
200g bar white chocolate, finely chopped
green food colouring gel
2 tbsp golden galaxy sprinkles

1 Cut the cheesecake into 8 sections and arrange spaced out on a lined baking sheet. Insert a lolly stick or wooden skewer into each section (to make the tree trunk), then transfer to the freezer for 4 hrs, or until completely frozen.

2 Melt the chocolate bars, one at a time, in separate bowls or jugs in 30 sec bursts in the microwave, until melted. One at a time, dip a frozen cheesecake piece into one of the melted chocolates, turning to coat and gently shaking off any extra chocolate. Return to the lined tray and repeat with the remaining cheesecake pieces. The chocolate will set on the frozen cheesecake quickly, so have everything to hand and work as quickly as you can once you start to dip.

3 Re-melt the remaining chocolate. Stir a little green food colouring through $\frac{2}{3}$ of the white chocolate in a separate bowl, then spoon this and the remaining white and milk chocolates into disposable piping bags and snip 2mm holes at the tips.

4 Starting at the top of one piece, pipe a zigzag pattern down the cheesecake. Scatter over the sprinkles, working quickly before the chocolate sets. Repeat with the remaining cheesecake pieces. Serve immediately, or store in the fridge for up to 3 days or in the freezer for up to 10 days in an airtight container.

Each cheesecake tree contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2235kJ 538kcal | 33g | 19g | 43g | 0.3g |
| 27% | 46% | 95% | 48% | 6% |

of the reference intake. See page 9.
Carbohydrate 53g Protein 8g Fibre 1g

Freeze and dip!

Cover
recipe

Lindt 

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PANETTONE

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Gingerbread
& orange
panettone
p46

Get the kids involved

WE USED



Tesco Finest
Authentic Panettone
750g, £10 (£1.33/100g)



GINGERBREAD & ORANGE PANETTONE

Serves 14

Takes 50 mins

Cost per serve 80p

1 orange
45g caster sugar, plus
1 tbsp
85g butter, softened

295g icing sugar, plus
1 tsp
4 ginger nut biscuits
750g box panettone
1 large egg white
½ pack (150g) 30 mini
gingerbread men
biscuits
1 tbsp golden galaxy
sprinkles
2 rosemary sprigs,
bottom leaves removed

1 Line a dinner plate with nonstick baking paper. Peel the orange with a vegetable peeler, then slice the zest into thin strips. Juice the orange; set aside.

2 Put 45g caster sugar in a pan with 3 tbsp water; heat gently until the sugar has dissolved. Add the orange strips; simmer for 3 mins. Remove from the syrup; put on the plate to cool. Put the 1 tbsp sugar in a bowl, add the orange strips and toss to coat, using your fingertips to curl some of the pieces; set aside.

3 Meanwhile, put the butter in a mixing bowl with 2 tsp orange juice. Whisk until creamy, then add 170g icing sugar in batches, whisking until smooth and spreadable. Add an extra 1 tsp orange juice if it's too thick. Blitz the ginger nuts to fine crumbs, then stir through the buttercream.

4 Spread a small amount of buttercream on the bottom of the panettone, then put on a cake board or plate (this will stop it from moving). Use a cutlery knife to spread the buttercream over the whole panettone; use a damp palette knife to smooth, occasionally wiping clean and re-dampening.

5 Whisk the egg white in a bowl until frothy. Gradually add the remaining 125g icing sugar, then whisk for another 3-4 mins until the icing holds soft peaks. Spoon most of it over the panettone so it drips down the side, reserving about 2 tbsp.

6 Stand 3 of the gingerbread men on top of the icing, so they're leaning against each other. Stick the rosemary sprigs between them; scatter with the golden galaxy sprinkles and the orange curls.

7 Dip the feet of the remaining gingerbread men in the rest of the icing and stick around the bottom edge, dotting the backs with icing if needed. Serve immediately or let the icing set for 4 hrs or overnight, then dust with icing sugar. Leftovers can be kept in an airtight container for up to 3 days.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1572kJ 374kcal | 13g | 7g | 41g | 0.3g |
| 19% | 18% | 36% | 45% | 5% |

of the reference intake. See page 9.
Carbohydrate 60g Protein 4g Fibre 2g

PEAR & CHOCOLATE PANETTONE

Serves 14

Takes 45 mins plus

3 hrs dehydrating

Cost per serve 89p

MAKE AHEAD Make the chocolate shards up to 2 days ahead and the pear chips up to 3 weeks ahead; store them in airtight containers.

4 large conference pears
500g caster sugar
100g bar Ms Molly's dark
chocolate

750g box panettone
1 tbsp toasted chopped
hazelnuts

250g chocolate flavour
frosting

Dr Oetker shimmer spray
or Cake Decor gold
glitter spray

1 Cut the pears into 5mm vertical slices, discarding the edges that don't make a 'pear shape'. Preheat the oven to gas ½, 130°C, fan 110°C; line 3 baking sheets with nonstick baking paper.

2 Put the sugar in a saucepan with 500ml water. Bring to the boil over a medium-high heat, stirring occasionally. Reduce the heat to medium and add the pear slices in two batches; simmer for 5 mins. Use a slotted spoon to put on the baking sheets.

3 Bake the pear slices for 3 hrs, turning every 1 hr. Check more frequently during the last hour: they should be dehydrated but still flexible and will become tacky when ready; cool on a wire rack.

4 Cut a sheet of baking paper about 60 x 10cm, and place on a work surface. Melt the chocolate in 20 sec bursts in the microwave, stirring between each, until melted. Pour onto the paper and spread to 55 x 3cm. Roll up the paper from a short end, so it touches the chocolate, then put seam-side down on a chopping board. Chill for 1 hr 30 mins.

5 Set aside 100g chocolate frosting. Use some of the rest to coat about half the panettone, leaving a larger side and the top bare. Unravel the chocolate on the baking paper; it'll break into shards. Stick the shards onto the frosting.

6 Dot one side of the smaller pear slices with chocolate frosting and arrange on the bare side of the panettone at an angle. Repeat with the larger pear slices around the bottom edge.

7 Put the reserved frosting in a piping bag and cut a 1.5cm hole at the tip. Pipe peaks of frosting on the top of the panettone, then scatter with the nuts. Spray the pears with gold spray, and add a little to the chocolate and top. Leftovers can be kept in an airtight container for up to 3 days.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1454kJ 346kcal | 13g | 7g | 37g | 0.3g |
| 17% | 18% | 33% | 41% | 6% |

of the reference intake. See page 9.
Carbohydrate 52g Protein 4g Fibre 3g

DRINK MATCH



The luscious baked fruit flavour of this sweet dessert wine pairs beautifully with all of these puds. **Tesco Finest Sauternes 375ml, £13.50*** (£36/ltr)



*Price excludes Scotland and Wales
be.drinkaware.co.uk



Easy-to-make chocolate shards



FIG & SALTED CARAMEL PANETTONE

Serves 20   freeze compote only

Takes 40 mins plus cooling

Cost per serve 93p

MAKE AHEAD The compote can be made up to 3 days ahead and kept in the fridge. The mascarpone mix can be made up to 3 hrs ahead.

300g fresh figs (about 8)
100g caster sugar
½ lemon, juiced
2 x 250g pots mascarpone
200g icing sugar, plus 1 tbsp
750g box panettone
50g Tesco Finest salted caramel sauce, plus 2 tsp
3 mini stroopwafels
1 tbsp salted caramel sprinkles

1 Set aside 1 fig and cut the rest into quarters. Add to a pan with 3 tbsp water and bring to the boil. Over a medium-low heat, simmer for 3 mins or until the figs are soft and releasing juices. Add the sugar and lemon juice, increase the heat and boil, stirring, for 7-8 mins until thick and shiny. Put in a dish to cool.

2 Whisk the mascarpone and icing sugar in a bowl with an electric whisk, starting on a slow speed. Once combined, increase the speed and whisk for 2-3 mins until thickened. Cover and chill.

3 Slice the panettone twice horizontally to make 3 sections. Put the base on a serving plate.

4 Stir the mascarpone mix to loosen; transfer 90g to another bowl. To the remaining mascarpone, add half the fig compote, folding through to marble. Add the other half and fold once or twice so you can see the separate mixtures. Microwave 50g salted caramel sauce for 10 secs.

5 Spoon half the fig-mascarpone mix over the panettone base and spread to the edges. Drizzle over half the caramel sauce. Top with the middle section of panettone and repeat the layers. Add the top section of panettone.

6 Spread the top section with the reserved mascarpone mix. Halve the remaining fig and push into the mascarpone, along with the stroopwafels. Scatter with salted caramel sprinkles. Microwave the 2 tsp caramel sauce for 10 secs, then drizzle over the top and dust with 1 tbsp icing sugar. The

panettone is best served as soon as it's assembled but can be made up to 2 hrs ahead and chilled. Leftovers will keep in the fridge for up to 3 days.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1364kJ 326kcal | 16g | 10g | 30g | 0.2g |
| 16% | 23% | 51% | 33% | 4% |

of the reference intake. See page 9.
Carbohydrate 41g Protein 3g Fibre 2g





Whiskey notes

Wave the Star-Spangled Banner for American whiskey in this beginner's guide



From bourbon to Tennessee, the United States produces a raft of whiskeys. They're typically sweeter and toastier than those from Scotland and Ireland, and they're usually made from corn, rye and malted barley rather than regular barley. Here are three US bottles well worth getting to know.

THE AROMATIC ONE

Rich and creamy, **Woodford Reserve Kentucky Straight Bourbon Whiskey 70cl**, regular price £33.50 (£47.86/ltr), Clubcard price* £27* (£38.57/ltr), is rounded and smooth with flavours of citrus, cinnamon and cocoa balancing spice with sweet aromatics and fruity notes. Try it in an Old Fashioned.

THE SMOOTH ONE

Golden in colour, **Jack Daniel's Gentleman Jack Tennessee Whiskey 70cl**, regular price £36.50 (£52.14/ltr), Clubcard price* £26 (£37.14/ltr), is meticulously crafted by combining traditional methods with a unique process of double-mellowing through sugar maple for a whiskey that is exceptionally smooth. Ideal in a Whiskey Sour.

THE RICH ONE

Characterised by a deep flavour and mahogany colour, **Jack Daniel's Bonded Tennessee Whiskey 70cl**, regular price £41.50 (£59.29/ltr), Clubcard price* £32 (£45.71/ltr), is more oaky than its counterparts and delivers big, bold flavours of brown sugar and cooked fruit. Use instead of the gin in a Negroni to create a Boulevardier.




Easy, cheesy twists

CROWD-PLEASERS

It's 'excess all areas' with these affordable party dishes guaranteed to wow

BABY JACKETS WITH BRIE & SAGE

Serves 8 (makes
about 25) 

Takes 1 hr 10 mins, plus
cooling

Cost per serve 36p

MAKE AHEAD Roast the potatoes a couple of hours ahead of serving, then continue from step 2. Mix together the orange and cranberry sauce up to 24 hrs before. Bring to room temperature before serving.

750g pack miniature
potatoes
2 tbsp olive oil
100g Creamfields French
Brie, sliced
12 fresh sage leaves
1 orange, zested, plus
1 tbsp juice
50g cranberry sauce

1 Preheat the oven to gas 6, 200°C, fan 180°C and line 2 baking sheets with nonstick baking paper. Unroll the pastry on its paper and, with a long side facing you, vertically slice in half. Re-roll one half and return to the fridge, wrapped in baking paper. Cut the other half into about 20 x 1cm strips. On the paper from the pastry pack, zigzag each piece to create a Christmas tree shape, leaving room between each 'loop' for the pastry to expand. Transfer each 'tree' to the tray, spacing out well.

2 Mix the cheese, sesame and poppy seeds in a bowl with a good pinch of salt and black pepper. Brush the pastry trees with beaten egg, then sprinkle over half the cheese mixture, using a spoon to press the cheese onto the pastry.

3 Bake for 20–25 mins, until puffed, golden and cooked through. Transfer to a wire rack to cool. Repeat with the remaining pastry to make about 40 trees. Serve warm or at room temperature with the chutney for dipping, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 672kJ 160kcal | 8g | 3g | 5g | 0.3g |
| 8% | 11% | 17% | 5% | 4% |

of the reference intake. See page 9.
Carbohydrate 18g Protein 4g Fibre 2g
Low in salt; low in sugar

CHRISTMAS TREE BITES

Makes 40  Takes 1 hr
Cost per serve 10p

CLEVER SWAP Use pecorino instead of Parmigiano Reggiano to make these vegetarian.
MAKE AHEAD Make the bites up to 2 days ahead and store in an airtight container.

475g pack ready-rolled
puff pastry
75g grated Parmigiano
Reggiano
10g sesame seeds
10g poppy seeds
1 egg, beaten
Tesco Finest sweet
tomato & bird's eye
chilli chutney, to serve
(optional)

1 Preheat the oven to gas 6, 200°C, fan 180°C and line 2 baking sheets with nonstick baking paper. Unroll the pastry on its paper and, with a long side facing you, vertically slice in half. Re-roll one half and return to the fridge, wrapped in baking paper. Cut the other half into about 20 x 1cm strips. On the paper from the pastry pack, zigzag each piece to create a Christmas tree shape, leaving room between each 'loop' for the pastry to expand. Transfer each 'tree' to the tray, spacing out well.

2 Mix the cheese, sesame and poppy seeds in a bowl with a good pinch of salt and black pepper. Brush the pastry trees with beaten egg, then sprinkle over half the cheese mixture, using a spoon to press the cheese onto the pastry.

3 Bake for 20–25 mins, until puffed, golden and cooked through. Transfer to a wire rack to cool. Repeat with the remaining pastry to make about 40 trees. Serve warm or at room temperature with the chutney for dipping, if you like.

Each Christmas tree bite contains

| Energy | Fat | Saturates | Sugars | Salt |
|-----------------|-----|-----------|--------|------|
| 206kJ 49kcal | 3g | 2g | 0g | 0.1g |
| 2% | 4% | 8% | 0% | 1% |

of the reference intake. See page 9.
Carbohydrate 4g Protein 1g Fibre <1g





DIP IN

Take ready-made dips to a whole new level. Assemble the dips up to 2 hrs ahead; chill until ready to serve.

SUGAR & SPICE
GUACAMOLEServes 10 **DF** **GF**

Takes 10 mins

Cost per serve 38p

Preheat the grill to medium-high. Arrange 2 wide (or 4 thin) **streaky unsmoked bacon rashers** from a 300g pack on a foil-lined baking tray. Mix 1 tsp each **chipotle chilli paste** and **maple syrup** with ½ tsp **olive oil**, then brush over both sides of the bacon rashers. Grill for 8-12 mins, turning halfway, until crispy. Put on a plate and set aside to cool, then finely chop. Decant 2 x 163g packs **guacamole** into a serving bowl. Top with the bacon, 5g fresh **coriander leaves** and a few thin slices of **deseeded red chilli** (optional). Serve with **tortilla chips** for dipping, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-----------------|-----|-----------|--------|------|
| 285kJ 69kcal | 6g | 2g | 1g | 0.5g |
| 3% | 9% | 8% | 1% | 8% |

of the reference intake. See page 9.
Carbohydrate 2g Protein 2g Fibre 1g
Low in sugar; source of vitamin E

BEJEWELED HOUMOUS

Serves 10 **V** **DF** **GF** Takes 5 mins

Cost per serve 32p

Decant 2 x 200g packs **houmous** into a serving bowl and stir through 1 tsp **ras el hanout** (or **smoked paprika**) and 1 tsp **extra-virgin olive oil**. Top with 40g **pomegranate seeds**, another 1 tsp oil and scatter over 5g chopped fresh **mint leaves**. Serve with **toasted pitta slices** for dipping, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 433kJ 104kcal | 8g | 1g | 1g | 0.4g |
| 5% | 11% | 4% | 1% | 6% |

of the reference intake. See page 9.
Carbohydrate 5g Protein 3g Fibre 2g
Source of fibre; low in sugar

THE CHEESEBOARD DIP

Serves 10 **V** Takes 5 mins

Cost per serve 32p

Decant 2 x 200g pots **Cheddar cheese & chive dip** into a serving bowl. Crumble in 50g **blue Stilton** and stir. Top with 50g **red onion chutney**, then scatter with fresh **thyme leaves** and chopped mixed nuts (both optional). Serve with **grape skewers** and **crackers** for dipping, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 565kJ 137kcal | 12g | 3g | 2g | 0.6g |
| 7% | 17% | 16% | 2% | 10% |

of the reference intake. See page 9
Carbohydrate 4g Protein 3g Fibre 0g

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CHRISTMAS SPIRITS

Cocktails made in a jug for ease. Prep ahead, chill and pour when guests arrive

RUDOLPH COLLINS 320ml Tesco Finest citrus & pomegranate liqueur
 Serves 8   
 Takes 10 mins, plus cooling
 Cost per serve £1.13
 100g caster sugar
 4½ lemons, 1 zest pared, 4 juiced (about 200ml)

1 Put the sugar in a small pan with 50ml water and the pared lemon zest. Heat gently until the sugar has dissolved, then bring to the boil. Remove from the heat and leave to cool.

2 Mix the liqueur in a jug with the lemon juice and 80ml sugar syrup; chill until ready to serve.

3 Slice the lemon half into 4, then halve each slice to give 8 semi-circles. Use a cocktail stick to poke two holes in the rind, then skewer rosemary sprigs in the holes to make 'antlers'. Push the cocktail stick through the centre of the lemon slice and attach a glacé cherry for a 'nose'. Repeat to make 8 decorations.

4 Half-fill 8 glasses with ice, then divide the mixture between them. Top up with soda water and garnish with the Rudolph decorations.

Each serving contains




| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 505kJ 120kcal | 0g | 0g | 18g | 0g |
| 6% | 0% | 0% | 20% | 0% |

of the reference intake. See page 9.
 Carbohydrate 19g Protein 0g Fibre <1g

USE IT UP LEMON SUGAR SYRUP

For a simple mocktail, add 2 tsp lemon sugar syrup to a glass with some ice. Add the juice of ½ lemon, then top up with soda water. Garnish with a lemon slice to serve.

CHARRED ORANGE & CRANBERRY APEROL SPRITZ

Serves 8   

Takes 10 mins

Cost per serve £2.25

MAKE AHEAD Griddle the orange slices up to a day ahead and store in an airtight container in the fridge. Mix the Aperol and cranberry

juice in a jug and chill until serving. Add a rosemary sprig at this point, if you like a strong rosemary flavour.

1 orange, trimmed
 480ml Aperol
 240ml cranberry juice
 drink
 ice cubes
 750ml bottle prosecco
 240ml soda water
 8 rosemary sprigs



Preheat a griddle pan over a medium-high heat. Slice the orange into 8 rounds, then cook them for 2-3 mins until lightly charred, turning every 30 secs; transfer to a plate. Mix the Aperol and cranberry juice in a jug and chill. When ready to serve, half-fill 8 wine glasses with ice and divide the Aperol mix between them; stir. Divide the prosecco and soda water between the glasses and garnish with a charred orange slice and a sprig of rosemary.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 903kJ 214kcal | 0g | 0g | 29g | 0g |
| 11% | 0% | 0% | 32% | 0% |

of the reference intake. See page 9.
 Carbohydrate 28g Protein <1g Fibre <1g

DARK CHRISTMAS NIGHT

Serves 8   

Takes 10 mins

Cost per serve £1.58

8 tsp lemon & lime marmalade

400ml spiced rum
 4 tsp stem ginger syrup (from a 350g jar), plus 1 stem ginger ball sliced into 8
 5 limes, 4 juiced (about 160ml), 1 sliced into 8
 ice cubes
 1ltr ginger beer

Put the marmalade in a heatproof jug or bowl and add a splash of boiling water, mixing to loosen to a smooth, pourable consistency. Put in a jug with the rum, stem ginger syrup and lime juice; chill until ready to serve. Half-fill 8 highball glasses with ice and divide the mixture between them. Top up with the ginger beer and garnish with a lime wheel and a slice of stem ginger to serve.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|------------------|-----|-----------|--------|------|
| 506kJ 121kcal | 0g | 0g | 3g | 0.1g |
| 6% | 0% | 0% | 4% | 2% |

of the reference intake. See page 9.
 Carbohydrate 4g Protein 0g Fibre 0g

Make a Rudolph garnish!

Charred
Orange &
Cranberry
Aperol
Spritz

Rudolph
Collins

Dark
Christmas
Night



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Easy does it

It's the moments between Christmas and New Year we really love – quiet times on the sofa and the favourite dishes we fall back on year after year



GREGOR
McMASTER
Food writer
and editor



'Macaroni cheese is a big deal in Scotland. We even have pies filled with it! It's not uncommon to serve it with double or even triple carbs, like chips and garlic bread – sometimes with a token salad on the side. The beauty of this dish is that it's so adaptable – I use bits left over from the festive cheeseboard.'

Comfort food at its cheesy best

Cheeseboard
macaroni
cheese p58



CHEESEBOARD MACARONI CHEESE

Serves 6  

Takes 35 mins

Cost per serve 99p

375g macaroni
50g unsalted butter
50g plain flour
650ml semi-skimmed
milk

300g leftover cheese,
grated or crumbled
(we used Cheddar,
Gruyère and Stilton)
2 tsp Dijon mustard
5g fresh parsley,
chopped (optional)
8 cherry tomatoes,
halved
garlic bread and salad,
to serve (optional)

1 Preheat the oven to gas 6, 200°C, fan 180°C. Cook the macaroni in a pan of boiling water for 2 mins less than the pack instructions. Drain and set aside.
2 Meanwhile, melt the butter over a medium-high heat in a pan and stir in the flour. Whisk to create a thick paste, then cook for 1 min, stirring. Season with black pepper and whisk in the milk a little at a time until you have a thick, smooth sauce. Take off the heat and mix in 250g cheese, the mustard and half the parsley, if using, and stir until smooth.
3 Stir in the cooked pasta; tip into a baking dish. Scatter with the remaining cheese and the tomatoes.
4 Bake for 20–25 mins until bubbling and golden on top. Scatter over the remaining parsley and serve with garlic bread and salad, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2387kJ 570kcal | 27g | 17g | 7g | 1.1g |
| 29% | 39% | 83% | 8% | 18% |

of the reference intake. See page 9.
Carbohydrate 55g Protein 25g Fibre 2g

KOREAN ROASTED VEGETABLE PANCAKES

Serves 4  

Takes 30 mins plus resting

Cost per serve 62p

MAKE AHEAD The plain batter, without the added veg, can be made up to 3 days ahead and kept in the fridge – just stir well before using.

250g leftover roasted veg
(such as carrots,
parsnips and sprouts),
sliced into thin
matchsticks or cut into
similar-sized pieces
½ onion, sliced
sunflower oil, for frying

1 red chilli, sliced,
deseeded if preferred
For the batter

100g plain flour
50g Doves Farm organic
brown rice flour
2 tbsp cornflour
1 tsp white granulated
sugar
¼ tsp baking powder
½ tsp sea salt flakes
1 tbsp reduced-salt soy
sauce

For the dipping sauce

1 tsp sesame seeds,
toasted
2 tbsp rice wine vinegar
2 tbsp reduced-salt soy
sauce
2 tsp white granulated
sugar
1 spring onion, finely
chopped

1 Put the dry ingredients for the batter in a mixing bowl. Stir briefly, then add the soy sauce and 220ml cold water. Whisk to break up any lumps; cover and chill for 30 mins. The batter will thicken slightly.
2 Meanwhile, lightly crush the sesame seeds for the dipping sauce with a pestle and mortar or in a sturdy bowl with the end of a rolling pin. Tip into a small bowl, then add 1 tbsp water and the rest of the dipping sauce ingredients. Stir and set aside.
3 Stir the veg and onion into the batter. Heat 2 tbsp oil in a frying pan over a medium heat. Carefully ladle ¼ of the batter into the pan – you should hear it sizzle when it hits. Spread the batter thinly with the bottom of the ladle to make a pancake about 16cm wide, then scatter with some sliced chilli.
4 Gently swirl the pan to move the oil around. After 2–3 mins, the top of the pancake will be partially cooked and the sides should have crisped up. Flip and add a little more oil, if needed, pressing the centre of the pancake a little. Fry for 2 mins more, or until golden and cooked through.
5 Repeat to make 4 pancakes in total, then serve with the dipping sauce. Leftover pancakes can be kept chilled for up to 2 days; bring to room temperature before crisping up in a pan to serve.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1238kJ 294kcal | 9g | 1g | 12g | 1.8g |
| 15% | 13% | 7% | 13% | 30% |

of the reference intake. See page 9.
Carbohydrate 45g Protein 6g Fibre 5g
1 of your 5-a-day; source of fibre





SU SCOTT
Food writer
@suscottfood

'We have a habit of eating various Korean savoury pancakes during those slow, in-between days of Christmas. We lean into the rhythm of quieter days, with leisurely strolls and daytime family movies, and find ourselves forever grazing on something delicious... with a cheeky beer or two.'



Use up whatever veg you have



Serving suggestion.



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MANDY THOMPSON
Food writer
@mandythompson
food

'When all the relatives have left and you don't have the energy to spend ages in the kitchen, these Hakka noodles are quick and easy – it's a real 'calm after the storm' dish. And I use instant noodles to make it even quicker. Swap the pork for turkey, chicken, beef or even gammon if you like.'

HAKKA NOODLES

Serves 2 **DF**

Takes 20 mins

Cost per serve 81p

100g pack Hearty Food Co. curry flavour instant noodles
2 tsp sesame oil
½ tbsp vegetable oil
2 garlic cloves, finely chopped
½ tsp crushed chillies
½ onion, sliced
175g stir-fry vegetables (we used julienned carrots and thinly sliced peppers)
¼ white cabbage, shredded
150g leftover cooked pork or meat of your choice, cut into strips
3 tbsp reduced-salt light soy sauce
1 tsp reduced-salt and sugar ketchup
½–1 tbsp chilli sauce
1 spring onion, finely sliced, whites and greens separated

1 Set aside the seasoning sachet, then cook the noodles to pack instructions. Drain, rinse, then drizzle with 1 tsp sesame oil. Set aside.
2 Heat the vegetable oil in a wok or frying pan over a medium-high heat. Fry the garlic and crushed chillies for 30 secs, then add the onion, carrot and peppers and stir-fry for 4–5 mins until slightly softened.
3 Add the cabbage and cook for 3–4 mins until the cabbage has started to soften slightly. Add the pork, along with the curry seasoning from the noodles, and stir-fry for 2 more mins. Stir in the soy sauce, ketchup, chilli sauce (to taste) and the white part of the spring onion, stirring well to coat. Add the noodles, toss to coat in the sauce and cook for a further 2 mins to heat through. Drizzle with the remaining sesame oil, toss again, then scatter with the green part of the spring onion to serve.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|------------|------------|------------|-------------|
| 2286kJ 547kcal | 23g | 8g | 17g | 2.8g |
| 27% | 33% | 38% | 19% | 47% |

of the reference intake. See page 9.
Carbohydrate 48g Protein 32g Fibre 9g



Swap the pork for turkey





ANGELA DRAKE
Food writer
and editor

'I love making puds over Christmas, indulging for those last few days before January's healthy eating kicks in. I buy a big panettone for the family and we never get through it all – but it's perfect for an indulgent bread and butter pudding with other treats like mincemeat, brandy butter and cream.'

PANETTONE BREAD & BUTTER PUDDING

Serves 8

Takes 1 hr 10 mins

Cost per serve 90p

40g unsalted butter or brandy butter, softened
425g panettone, cut into 1.5cm thick slices
150g mincemeat
25g pecans or walnuts, roughly chopped
200ml milk
150ml whipping cream
3 medium eggs
2 tbsp caster sugar
icing sugar, for dusting (optional)

1 Use a little of the butter to grease a 1ltr baking dish. Spread one side of each panettone slice with the remaining butter; cut into triangular quarters.

2 Layer the panettone, buttered-side up, in the dish, adding small dollops of mincemeat and some nuts as you go. Scatter with the remaining nuts.

3 Preheat the oven to gas 3, 170°C, fan 150°C. Whisk together the milk, cream, eggs and caster sugar in a jug. Slowly pour over the panettone, pressing down gently to ensure the slices

are covered in the custard. Leave to soak for 10 mins.

4 Put the baking dish in a roasting tin big enough to hold it and pour enough just-boiled water into the tin to come halfway up the sides of the dish. Bake for 35–40 mins until crisp and just set in the middle (there should be a slight wobble to the custard). Serve lightly dusted with icing sugar, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1718kJ 411kcal | 22g | 11g | 28g | 0.3g |
| 21% | 32% | 57% | 31% | 6% |

of the reference intake. See page 9.
Carbohydrate 44g Protein 7g Fibre 2g



Find more panettone ideas on p45

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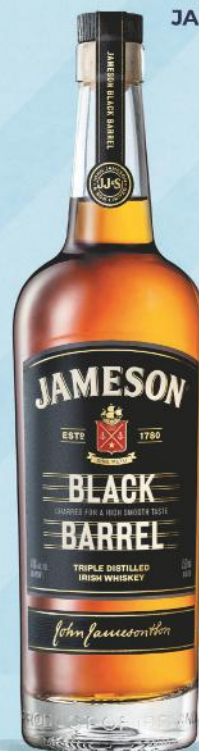


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TURKEY PORCHETTA WITH SPROUT & CHESTNUT PESTO

Serves 8

Takes 1 hr 40 mins plus
resting

Cost per serve £3.02

CLEVER SWAP Use any
finely grated hard
cheese instead of
Parmesan – try Grana
Padano or pecorino.
Swap the ciabatta for
any fresh breadcrumbs.

70g cooked whole
chestnuts (from a 180g
pack)
140g Brussels sprouts,
trimmed and
quartered
30g pack fresh flat-leaf
parsley, leaves picked
20g pack fresh rosemary,
leaves picked
2 garlic cloves, crushed
2 lemons, 1 juiced,
1 halved
40ml olive oil
70g Parmesan, finely
grated
100g ciabatta, blended
to fine breadcrumbs
1.1kg basted turkey joint
3 tbsp maple syrup
240g pack Tesco Finest
chestnut smoked
streaky bacon

1 Put the chestnuts in a food processor and pulse until finely chopped. Add the sprouts, parsley, rosemary, garlic and lemon juice; blend to finely chop. Add the oil and blend to a smooth, thick paste, scraping down the bowl of the blender as needed, then add the Parmesan and pulse to combine. Transfer to a mixing bowl, season well and stir through the breadcrumbs (pic A).

2 Preheat the oven to gas 5, 190°C, fan 170°C. Drain any excess juices from the turkey breast joint and lay on a chopping board, skin-side down. Open out the joint to reveal the centre, then cut into the thickest part of the meat with a sharp knife to butterfly it (pic B).

3 Spread the pesto stuffing over the smaller turkey pieces, then reassemble, pulling the top butterflied piece over and around the smaller pieces and ensuring there are as few gaps as possible. Carefully turn the joint over, so the skin is on top and the main seams are underneath.

4 Put 2 tbsp maple syrup in a bowl and season; brush all over the turkey joint. Starting in the centre and working outwards wrap the joint with bacon, overlapping each rasher by about 1cm (pic C).

5 Tie the turkey with 6–7 pieces of kitchen string, evenly spaced along the joint (pic D). Lift onto a roasting tin and add the lemon halves, cut-side down. Cover loosely with foil, then roast on the lowest shelf of the oven for 40 mins, basting once or twice with the juices. If you want to freeze your porchetta, wrap in a double layer of clingfilm after tying your turkey with string (pic D). Freeze for up to 3 months. Defrost overnight, up to 24 hrs, in the fridge. Allow to rest outside the fridge for 30 mins before continuing with step 5.

6 Remove the foil and string from the turkey joint. Brush the bacon with the remaining maple syrup and turn the lemon halves cut-side up (pic E). Return to the oven, uncovered, and roast for another 30 mins.

7 After this time, the turkey should reach 65–70°C on a meat thermometer and the juices should run clear when a skewer is inserted into the thickest part of the joint. If it's not ready, return to the oven for 10 mins before checking again. Remove the lemons and set aside to cool; cover the joint loosely with foil and leave to rest for 20 mins (pic F). After resting, the internal temperature should be 70–75°C. Transfer to a platter with the charred lemons alongside for squeezing over the dish at the table.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1712kJ 409kcal | 20g | 6g | 6g | 1.8g |
| 20% | 28% | 31% | 7% | 30% |

of the reference intake. See page 9.
Carbohydrate 15g Protein 42g Fibre 2g

**A: MAKING THE PESTO STUFFING**

Ensure the stuffing is seasoned well, as it will be flavouring the meat from the inside. The breadcrumbs help to absorb excess moisture from the sprouts as the stuffing cooks.



Go Cook Marble Oven Tray Medium, £5

B: BUTTERFLYING THE TURKEY BREAST JOINT

Cut horizontally into the thickest part of the joint; open it out. This makes space for stuffing and helps it cook evenly. Reassemble, leaving as few gaps as possible; the turkey will release moisture and could make the stuffing soggy.

**C: WRAPPING WITH BACON**

Brushing the turkey with maple syrup helps the bacon to stick, while overlapping the rashers counteracts any shrinkage during cooking and helps to keep the meat juicy. Tuck the bacon firmly under the meat to keep it in place.

**D: TYING THE JOINT**

This holds everything together during cooking. Carefully place the strings underneath the joint, then tie on top. Don't tie too tightly – the meat will expand during cooking, so tight strings will give your porchetta bulges.

**E: CRISPING THE BACON**

Removing the foil for the last 30 mins of cooking helps to crisp up the bacon. If the turkey's cooked but the bacon's not golden, you can finish it under a medium grill, crisping up the bacon without overcooking the turkey.

**F: RESTING THE TURKEY PORCHETTA**

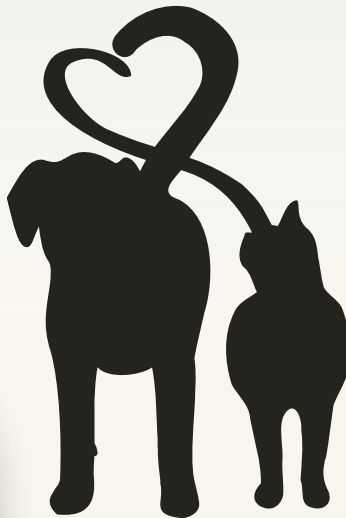
This distributes the juices evenly and makes the joint easier to carve. It also evens out the temperature in the meat, bringing it up to the required 70–75°C. When checking, make sure the probe is in the turkey not the stuffing.



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Community Shop

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& TIPS**

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favourite furry friends during the hard times,
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Purina Support Hub.**

*Purina has donated 1,071,800 pouches to Community Shop from 9th February 2023 to 21st March 2023. For more information, please see purina.co.uk/1-million-pouches

**In case of not being able to access via the QR code, please visit purina.co.uk/support-hub @Reg. Trademark of Société des Produits Nestlé S.A.



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Turn over for product information >>

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Available at **TESCO**



THE BIG BUILD-UP

Whether inviting the neighbours round for nibbles or gathering friends and family over a festive spread, there's always a good reason to celebrate throughout the Christmas journey. And the intimate range of tableware will ensure a touch of magic.

LEFT (clockwise from bottom) Mistletoe Dinner Plate, £6; Mistletoe Platter, £12; Mistletoe Serving Bowl, £8; Fox & Ivy Moderne Classic Large Wine Glass, £3; Christmas Crackers, £5

PREVIOUS PAGE 12 Days Serving Plate, £6; 12 Days Dessert Plates (4), £10; 12 Days Star Serving Bowl, £8; 12 Days Robin and Hare Shakers, £2 each; 6 Luxury Christmas Crackers, £10

NEW YEAR'S EVE

The countdown to midnight is on! Keep the party casual with a mix-match approach to tableware. Go for handy serving boards and platters, and add pretty tealights to match the mood.

1 Fox & Ivy Oshi Dinner Plate Black, £4.50; 2 Fox & Ivy Nouveau Cut Glass Tumbler, £2.50; 3 Fox & Ivy Nouveau Cut Glass Hiball, £3; 4 Fox & Ivy Moderne Classic Champagne Glass, £3; 5 Fox & Ivy Beam Cocktail Coupe, £3.50; 6 Fox & Ivy Oshi Side Plate Black, £4

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IT'S A WRAP

Give a final flourish to your carefully chosen gifts with joyful wrapping paper and ribbons. Settle down with a cocktail and let's get started!



WORDS NICKY RAMPLEY-CLARKE
All products subject to availability

Clockwise from top: Santa Wrap 8m; Penguin Wrap 3.5m; Gold Reindeer Wrap 3.5m; Curtis Wrap 3.5m; Kraft Falala Wrap 3.5m; Candy Cane Wrap 3.5m; Candy Stripe Extra Wide Wrap 6m; Merry Christmas Wrap 3.5m All £1.50 per roll
Gift wrap and accessories available in store only.

FUN & GAMES

Turn off the telly and gather friends and family for some classic games. Go on... stoke their competitive spirits!



Games provide hours of entertainment long after Christmas. Invest in a stack to pull out at a moment's notice.

- 1 The Floor is Lava, £16;
2 Spot the Intro, £25;
3 The Traitors, £30;
4 Selfish: Star Wars Edition, £20; 5 Taco Cat Goat Cheese Pizza, £11

GIVE ME MORE!

Scan this QR code to buy these and more games in the Tesco Christmas Shop online.





1 Bike Phone Holder, £5;
2 Flipamallow, £8; 3 Meme
Machine Game, £4; 4 Calm
Crystals, £5; 5 Cocktail Syrups
Selection, £4; 6 Rainbow Pin
Art, £4; 7 Grow Your Own
Chillies, £6; 8 RHS Glasses
Case & Chocolates, £7; 9 Jokes
Assortment, £2.50; 10 Burgundy Velvet
Stocking, £8; 11 Flying Frogs Bath Game, £4

Fill your stockings!

Everyone loves a Secret Santa but this year it's all about giving something meaningful, such as one of these quality gifts you know they'll love



3 £30

£6



HOW MANY SLEEPS?

Rise and shine on the big day, wrapped in cosy bedding and surrounded by seasonal style, with presents just waiting to be opened

1 Eucalyptus Frosted Green Garland, £20; 2 Eucalyptus Frosted Green Wreath, £20; 3 Fox & Ivy Bubble Glass Table Lamp, £35; 4 Fox & Ivy Best Person Ever Mug, £4; 5 Fox & Ivy Cable Knit Cream Cushion, £9; 6 Curtis Plush Toy, £7

Why not try?

At this time of year, more really is more. So mix and match colours, patterns and textures for a cosy look that's warm and welcoming.

7 Fox & Ivy Embroidered Floral Cushion, £12; 8 Fox & Ivy Pink Velour Deco Double Duvet Set, £36; 9 Fox & Ivy My Favourite Mug, £4; 10 Fox & Ivy Cable Knit Cream Throw, £25

DON'T LET PAINFUL CRAMPS HOLD YOU BACK THIS CHRISTMAS

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For medically confirmed IBS: Buscopan® IBS Relief 10mg Coated Tablets contain hyoscine butylbromide. Always read the label.




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MAT-XU-2303950 (V1.0) August 2023

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Their health starts on the inside.

Help protect their gut microbiome.



with chicory that
helps support gut
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Lactobacillus proven
to help support your
cat's natural defences



Scientifically proven to
help support healthier
digestion in 14 days



From digestion to immunity,
your cat's gut health plays
a major role in their overall
health and happiness.

What exactly is the gut microbiome?

The microbiome is an ecosystem containing trillions of micro-organisms that live in the gut and are unique to each cat.

Why is it important to support gut health in cats?

Having a healthy gut microbiome is important for digestive health. The cells which line the large intestine absorb the majority of their energy from the nutrients that are created by the microbiome as they break down food materials.

How does Purina ONE® help your cat's microbiome?

Purina ONE® contains chicory, a prebiotic and Lactobacillus, a probiotic which are scientifically proven to help support the gut microbiome balance. From healthy digestion and shiny coat, to strong natural defences, you can see visible results in your cat's digestion within 14 days.



To find out more visit www.purina.co.uk/cat/purina-one

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GET TEARING & SHARING THIS CHRISTMAS

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£1 off
coupon on
Page 4

**upgrade
your tea**



Available in selected larger stores.

Available at **TESCO**

Smoky basa
& sweetcorn
pasta p82

COOK *ONCE*, EAT *TWICE*

Take the effort out of tomorrow
with these clever recipes

Tonight's Mexican-inspired soup...

...becomes tomorrow's hearty pasta

73p
per serve

Chipotle
& Cheddar
chowder
p82



Tomorrow

SMOKY BASA & SWEETCORN PASTA

Serves 4 Takes 15 mins

Cost per serve £1.39

250g pack skinless and boneless basa fillets
3 spring onions, quartered lengthways and chopped into 3cm lengths
15g fresh coriander, finely chopped
300g tagliatelle
150g frozen or tinned sweetcorn
700g reserved blitzed smoky chipotle chowder (see recipe, left)
150g baby plum tomatoes, quartered

1 Line a baking tray with foil. Preheat the oven to gas 6, 200°C, fan 180°C. Place the basa fillets onto the lined baking tray and top with half of the spring onions and a little of the chopped coriander. Cook in the oven for 10 mins until cooked through and starting to turn golden.

2 Meanwhile, bring a pan of water to the boil and cook the pasta for 7-9 mins until cooked through, adding the sweetcorn for the last 4 mins. Drain.

3 Heat the leftover chowder in a large pan, season and add the cooked pasta, sweetcorn, tomatoes and $\frac{3}{4}$ of the coriander. Gently stir to coat, then divide between 4 plates. Flake over the basa fillets, then scatter over the remaining spring onions and coriander.



Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2121kJ 503kcal | 9g | 3g | 7g | 0.8g |
| 25% | 13% | 17% | 8% | 13% |

of the reference intake. See page 9.
Carbohydrate 72g Protein 31g Fibre 6g
1 of your 5-a-day; low in fat; high in protein

Tonight

CHIPOTLE & CHEDDAR CHOWDER

Serves 4  

Takes 45 mins

Cost per serve 73p

1 tbsp olive oil
1 onion, finely chopped
1 garlic clove, finely chopped
2 tbsp chipotle chilli paste
800g floury potatoes, peeled and diced into 1cm pieces
1 vegetable stock cube, made up to 1ltr
200ml semi-skimmed milk
350g frozen or tinned sweetcorn
125g mature Cheddar, grated
15g fresh coriander, chopped
crusty bread, to serve

1 Heat the oil in a large, lidded saucepan over a low heat and cook the onion and garlic for 8 mins, adding the chipotle paste for the last 2 mins. Add the potatoes, stock and milk, increase the heat to medium and simmer gently for 10 mins. Add the sweetcorn, cover and cook for another 10 mins or until the potatoes are tender.
2 Stir in 100g cheese and stir until melted. Ladle two-thirds of the mixture into a blender and blitz until smooth (or alternatively, use a stick blender). Reserve half of the blitzed mixture for the Smoky basa & sweetcorn pasta (see recipe, right); pour the remaining blitzed chowder back into the pan and season. Heat through for 1 min until piping hot.
3 Divide between 4 bowls and top with the coriander and the remaining cheese. Season with freshly ground black pepper and serve with crusty bread.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1250kJ 298kcal | 13g | 6g | 7g | 1.4g |
| 15% | 18% | 31% | 7% | 23% |

of the reference intake. See page 9.
Carbohydrate 31g Protein 12g Fibre 5g

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ISLAY SINGLE MALT
SCOTCH WHISKY
TEN

Gift the smoky spirit of Islay this Christmas

*Sea Spray, Tarry Rope
Immense smoky intensity*



SPEEDY SUPPERS

In need of some downtime amid the festive busyness? We hear you. Enter our simplest-ever recipes, each ready in half an hour or less

£1.42

per serve

Quicker than a takeaway!



CHEAT'S CAULIFLOWER KORMA

Serves 4 freeze
curry only

Takes 30 mins

Cost per serve £1.42

1 cauliflower head
broken into florets,
stalk cut into 1cm
pieces, leaves cut into
bite-sized pieces
2 tbsp vegetable oil

1 onion, finely chopped
2 garlic cloves, crushed
3cm piece fresh ginger,
finely chopped
200g jar korma paste
4 tbsp ground almonds
1 reduced-salt vegetable
stock cube, made up
to 350ml
2 x 250g pouches
wholegrain microwave
rice
4 tbsp Greek yogurt
warmed naan bread,
to serve (optional)

1 Heat the grill to high. Toss the cauliflower florets and stalk in a bowl with 1 tbsp oil and some seasoning, until well coated. Tip onto a baking tray and grill for 15–20 mins, turning halfway, until lightly charred. Add the leaves halfway through, tossing through the cauliflower and oil.

2 Meanwhile, heat the remaining oil in a deep, lidded frying pan over a medium heat and fry the onion for 6–8 mins until tender. Stir in the garlic and ginger and fry for 1 min more. Add the korma paste, stir for a few seconds until fragrant, then add the ground almonds. Stir to make a thick paste, then gradually add the stock to make a sauce. Stir in the charred cauliflower, then cover and cook for 5–10 mins until the stems are tender. Add another 100ml water during cooking if it becomes dry.

3 Microwave the rice to pack instructions. Swirl the yogurt into the curry, warming briefly for 1–2 mins over a low heat (don't boil vigorously or the yogurt may split), then remove from the heat and check the seasoning. Serve with the rice and a little naan bread, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2130kJ 509kcal | 22g | 3g | 14g | 1.4g |
| 25% | 31% | 16% | 15% | 24% |

of the reference intake. See page 9.
Carbohydrate 59g Protein 15g Fibre 10g



SARDINE & PESTO BRUSCHETTA

Serves 2 Takes 10 mins

Cost per serve £2.11

1 tbsp pine nuts, flaked
almonds or sunflower
seeds
2 large (or 4 small) slices
sliced sourdough, or
other crusty bread
1 tbsp olive oil
2 x 100g tins Tesco Finest
Cornish sardines in
tomato sauce
5g fresh flat-leaf parsley,
finely chopped
½ lemon, zested, plus
2 tsp of juice
1 tbsp reduced-fat
green pesto

1 Toast the nuts or seeds in a dry frying pan over a medium-high heat for 1 min or until golden. Transfer to a small bowl.

2 Brush both sides of the bread with the oil and add to the pan, in batches if needed, cooking for 1–2 mins on each side until golden and crunchy. Divide between two plates.

3 Tip the sardines into a bowl and mash lightly with a fork. Stir in half the parsley and the lemon juice. Spoon over the toasts, drizzle with the pesto and scatter over the nuts and lemon zest. Scatter with the remaining parsley to serve.



Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1893kJ 452kcal | 22g | 5g | 6g | 1.3g |
| 23% | 32% | 25% | 6% | 22% |

of the reference intake. See page 9.
Carbohydrate 39g Protein 21g Fibre 4g



HARISSA TOMATO SOUP WITH FETA TOASTS

Serves 4  

freeze soup only

Takes 30 mins

Cost per serve £1.38

2 tbsp olive oil
1 onion, finely chopped
1 celery stick, finely chopped
1 carrot, scrubbed and finely chopped
2 garlic cloves, crushed
400g tin plum tomatoes
1-2 tbsp harissa paste, to taste
1 reduced-salt vegetable stock cube, made up to 400ml
3 tbsp reduced-fat soft cheese
½ lemon, juiced
pinch of sugar
200g feta, crumbled
10g fresh coriander or parsley, leaves picked, half finely chopped
4 slices sliced sourdough (or other bread)

1 Heat 1 tbsp oil in a large pan over a medium heat and fry the onion, celery and carrot with a pinch of salt for 10-12 mins until softened. Stir in the garlic, fry for 1 min, then add the tomatoes, harissa and stock. Bring to a simmer over a high heat, breaking up the tomatoes with a spoon. Reduce to medium and cook for 10 mins until the veg is very soft.

2 Stir the soft cheese into the soup until melted, then remove from the heat. Blend until smooth. Season, then add the lemon juice and a pinch of sugar. Taste and add a little more harissa, if you like. Keep warm over a low heat while you make the toasts.

3 Heat the grill to high. Mix the feta with the chopped herbs, remaining oil and some black pepper in a bowl. Grill one side of the bread for 1 min or until golden, flip over, then top with the feta mix, pressing into the bread with a spoon. Grill for 1-2 mins until lightly golden. Ladle the soup into bowls, scatter with the coriander leaves and serve with the feta toasts. Season with black pepper to taste.

Each serving contains


| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 1580kJ 379kcal | 21g | 11g | 12g | 2.3g |
| 19% | 30% | 54% | 13% | 38% |

of the reference intake. See page 9.
Carbohydrate 30g Protein 15g Fibre 5g

£1.38
per serve

Make soup special

SWEET CHILLI CHICKEN & BROCCOLI NOODLES

Serves 4 

Takes 15 mins

Cost per serve £2.34

4 nests dried medium egg noodles

5 tbsp sweet chilli sauce, plus extra to serve (optional)

2 tbsp reduced-salt soy sauce

1 lime, juiced

2cm piece fresh ginger, grated
1 garlic clove, crushed

2 tbsp vegetable oil
650g pack (about 4)

skinless chicken breasts, cut into bite-sized pieces

1 broccoli head, cut into small florets

320g pack vegetable stir-fry mix

2 spring onions, finely sliced

1 red chilli, finely sliced (optional)

1 Pour a kettleful of boiling water over the noodles in a large heatproof bowl and set aside to soak. Mix the sweet chilli sauce, soy, lime juice, ginger and garlic in a bowl; set aside.

2 Heat 1 tbsp oil in a wok or deep frying pan over a high heat, and fry the chicken for 6-8 mins, stirring constantly, until golden and cooked through. Transfer to a plate.

3 Heat another 1 tbsp oil in the pan, then fry the broccoli for 2-3 mins until starting to turn lightly golden at the edges. Add 3 tbsp of the noodle water and cook for 1 min to steam the broccoli. When the water has evaporated, stir in the stir-fry mix and fry for 2-3 mins until the veg is piping hot but still crunchy.

4 Drain the noodles and add to the pan along with the cooked chicken; pour over the sauce. Cook, stirring, for 1-2 mins until everything is coated and the noodles are piping hot. Serve in bowls topped with spring onion and red chilli, and extra sweet chilli sauce and lime wedges, if you like.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 2487kJ 591kcal | 13g | 3g | 21g | 1.4g |
| 30% | 19% | 15% | 23% | 23% |

of the reference intake. See page 9.
Carbohydrate 63g Protein 51g Fibre 8g
Low in fat; low in sugars; high in protein



Look after yourself

When winter sniffles strike, ease your symptoms and start to feel better with these picks and tips

FOR BLOCKED NOSES

Sudafed Blocked Nose

Spray 15ml, £4.80

(£3.20/10ml), eases symptoms of congestion. The active ingredient* in the spray can help to reduce swelling and relieve your stuffy nose for up to 10 hours.

FOR PESKY COUGHS

Ease the wheeze with **Benylin**

Chesty Cough Syrup 150ml,

£5.50 (37p/10ml). The non-drowsy formula** gets to work in just 15 minutes†, helping to soothe irritating coughs.



FOR RELIEF FROM COLD & FLU

These **Beechams Max Strength All in One Capsules** 16-pack, £5.75 (36p each), relieve nasal congestion and chesty coughs. With the included paracetamol, they'll also ease an array of other symptoms, from aches and pains to fever and chills.

Recovering from a cold or flu?

✓ REST UP

Your body needs proper rest and sleep to recover. Build in downtime and early nights.

squash to avoid dehydration. Keep a water bottle to hand.

✓ **DRINK PLENTY**
Drink water, juice or

✓ STAY WARM

Wrap up with a few layers and sip hot drinks such as honey and lemon.

Less is more

It's the most wonderful time of the year – but it can also be the most expensive. Our tips can help you stay in control and feel better about your spending

Big parties, long wish lists and the added pressures of social media combine to make it tempting to overspend at Christmas. But the impact on your bank balance and mental wellbeing can be harsh. Here's how to celebrate on a budget.

1 Get good at saying 'no'
The festive season is full of unexpected costs, so cutting back wherever possible can add up to a big difference. From opting out of a Secret Santa to only going to the gatherings you genuinely want to, being selective makes it easier to stick to a budget. And you might find you end up with more energy too! If you want to socialise, maybe suggest coffee rather than dinner. Tesco Bank has more great tips – visit tesco.co/sayno.

2 Set expectations
Talking to children about what to expect is a great way to avoid disappointment. Ask them to rank items on their 'wish list' and let them know how many gifts they might get in their stockings. Christmas Eve boxes and matching pyjamas? Don't be pressured into buying them if you can't afford them.

3 Master the art of gifting
How many presents end up not getting used or played with? Try the 'want, need,

wear, read' rule to control your spending and prevent waste. This involves buying loved ones just one treat they really want, along with practical presents like a book and a useful item of clothing. Turn to p74 for ideas for board games that will bring joy for years. Gift cards could help you curb overspending on gifts; look out for gift card* promotions in store to get even more value for your money.

4 Make great memories
Quality time spent with those you love is one of the best presents you can give – and it needn't cost a penny. Turn up the dial on some festive moments to make lasting memories – try making a hot chocolate station for when you sit down to watch that first Christmas film. Or get the family together to make tree decorations. Memories of special times stay with us far longer than a material gift.



Start thinking about next year

If it feels like nothing you do brings the cost of Christmas down, you could start saving early for next year.

Tesco Bank has a number of different savings accounts, including an Internet Saver** – which is

managed entirely online – that can help you put a little aside each month and budget for 2024.

*Gift Card terms & conditions: Tesco's change of mind policy does not apply. Your legal rights are not affected. Selected Tesco stores only. Subject to availability. Read the terms and conditions on the card before you buy.
**Available to UK residents aged 18 or over.

TESCO Bank

FESTIVE FIXES

♥ JAMIE OLIVER

Get Christmas ready with Jamie's delicious, budget-friendly dishes that will help you get ahead and celebrate lovely leftovers





'A last-minute pud is always a great thing to have at Christmastime, so I've created one that uses storecupboard ingredients. Blind bake some shortcrust pastry and fill with peanut frangipane and raspberry jam – it's a winner every time.'

PEANUT BUTTER & JAM TART

WITH CRÈME FRAÎCHE OR ICE CREAM

Serves 12
Takes 1 hr
Cost per slice 49p

olive oil
425g pack shortcrust pastry
30g plain flour, plus extra for dusting
4 tbsp (110g) raspberry jam
200g unsalted peanuts
150g unsalted butter
150g caster sugar
2 large free-range eggs
50g quality dark chocolate (70%)

- 1 Preheat the oven to gas 4, 180°C, fan 160°C. Lightly grease a 26cm loose-bottomed tart tin. Roll the pastry out on a flour-dusted surface until it's about ½cm thick and it's just larger than the tart tin. Lay it over the tin and ease the pastry inside, pushing it into the sides; leave any excess pastry hanging over the edge. Prick all over the base with a fork, then bake it for 10 mins.
- 2 When it's hot, press down any air bubbles in the pastry case. Use a sharp knife to cut away the overhanging pastry. Spread the jam into the base, using a spatula to spread and push it out to the edges in an even layer.
- 3 Blitz 150g peanuts in a food processor to fine crumbs, then add the butter and sugar and whizz again. Crack in the eggs, add the flour and a pinch of salt; pulse until combined. Tip it into the pastry case and level it out with a spatula.
- 4 Break over the chocolate and push it into the peanut frangipane, then bash up the remaining peanuts and sprinkle over the top.
- 5 Bake for 35 mins on the middle shelf until golden and cooked through. Remove from the tin and serve hot or cold with crème fraîche or ice cream, if you like.

Why not try?

Add a little clementine zest to the frangipane and crème fraîche, or switch the jam for cranberry sauce.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-------|-----------|--------|------|
| 1931kJ 463kcal | 31.3g | 13.1g | 21.9g | 0.3g |
| 23% | 45% | 66% | 24% | 5% |

of the reference intake. See page 9.
Carbohydrate 39.6g Protein 8g Fibre 1.6g

This time of year is full of anticipation. The big day is looming, along with the excitement, joy – and visitors! – that can bring. But with that festive cheer also comes stress. Whether it's the never-ending to-do list or the cost of your shopping, getting prepped and organised can feel like a challenge. So I'm giving you three recipes to keep up your sleeve ready to pull out when you need them.

My PBJ tart is a delicious storecupboard pud that you can rustle up at the last minute. My brilliant Boxing Day brunch is packed with festive veg, while my super-tasty Leftover turkey risotto makes the most of cooked meat and gravy, so nothing goes to waste. Both of these are Better Basket recipes, helping you make better choices about the food you buy and the meals you make – even when times are tight.

GIVE ME MORE!

Scan this QR code to find lots of Jamie's recipes on Tesco Real Food.



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GIVE IT A GO

'It's easy to over-buy veg for Christmas dinner, so I've come up with a tasty and healthy way to use up any surplus – an elegant brunch that everyone will love. Go on, give it a go'

Did you know?

Carrots are a source of vitamin A, which helps support the maintenance of normal vision.

'Boxing Day bubble & squeak just got an upgrade! I've kept things veggie to pack in 2 of your 5-a-day, but you could add a little bacon, sausage or Christmas ham, if you fancy it'

CARROT, PARSNIP & POTATO HASH

WITH FRIED EGG & SOURD CREAM

Serves 4  

Takes 40 mins

Cost per serve 79p

2 small red onions

olive oil

2 whole pickles with dill

20g fresh dill

100ml soured cream

4 free-range eggs

3 carrots (300g)

2 parsnips (200g)

400g potatoes

1 Scrub the carrots, parsnips and potatoes, and chop into 1cm chunks. Peel and chop the onions to match (reserving ½ an onion for later).

2 Drizzle 1 tbsp of oil into a large frying pan on a medium-low heat. Add the chopped veg and cook for 20 mins, stirring often, until softened. Season to perfection with sea salt and black pepper.

3 Meanwhile, finely slice the remaining onion, place in a small bowl and scrunch with a pinch of salt and a splash of the dill pickle jar vinegar, then set aside. Finely chop the pickles with half of the fresh dill, then stir through the soured cream. Season with black pepper and set aside.

4 Add a splash of pickle juice to the veg and let it bubble and crisp up a bit. Drizzle 1 tbsp of oil into a separate frying pan on a medium heat, crack in the eggs and fry for 2-3 mins or until cooked to your liking. Plate up the hash, topped with a fried egg, a dollop of soured cream, some pickled onion and a crack of black pepper, finished with the remaining fresh dill.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-------|-----------|--------|------|
| 1494kJ 358kcal | 17.7g | 5.6g | 12.5g | 1.7g |
| 18% | 25% | 28% | 14% | 28% |

of the reference intake. See page 9.
Carbohydrate 41.3g Protein 11.6g Fibre 7.5g
High in vitamin A, which supports the maintenance of normal skin



JAMIE'S TOO GOOD TO WASTE

'Many of us will have leftover turkey on Boxing Day, so I've come up with a dish that's bursting with flavour, thanks to that affordable storecupboard essential – the stock cube. And when finished with wafer-thin crispy turkey skin and a puddle of leftover gravy, it's one of the nicest risottos ever. Makes a change to the traditional turkey sarnie!'



Did you know?

Leftover prosecco can be used in this dish – add it to the rice grains and let it bubble and reduce before adding the stock.

LEFTOVER TURKEY RISOTTO

WITH CRISPY TURKEY SKIN & GRAVY

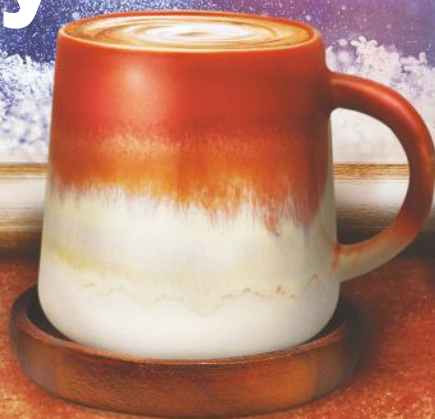
Fry off **frozen onion** and fresh **thyme** in a little olive oil until softened. Stir in **risotto rice**, then add **stock**, a ladle at a time, until the rice is cooked, adding shredded cooked

turkey halfway through. Stir in grated **Parmesan**, then serve, making a well in the middle for your hot **gravy**. Crisp up leftover **turkey skin** and finish with fresh thyme leaves.



Warm & spicy gingerbread nicey

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Too good to waste

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USE IT UP

Speedy ideas for leftover ingredients from recipes in this issue

ROSEMARY, p34

Chop and sprinkle over veg or potatoes before roasting, or stir through pasta sauces or risottos. To freeze, add chopped rosemary (and any other herbs you have left over) to an ice cube tray, then top with oil, and freeze.

FRESH CRANBERRIES, p40

Simmer with orange juice and sugar for a speedy cranberry sauce. Use to garnish cocktails or bake into stuffing or granola. Or create a great gift: prick and add to vodka in a sterilised jar*, then shake each day for two weeks to infuse; strain.

ROAST BEEF, p32

Add to stews, ragus or pies for hearty dinners. Or, for lunch, pair with lentils and beetroot for a speedy salad, or in the ultimate sandwich. Find the recipe at [tes.co/leftoverbeefsandwich](https://www.tes.co/leftoverbeefsandwich).

CUSTARD, p40

For some extra indulgence in your breakfast, dip bread in custard thinned with a little milk before frying for French toast, or add to pancake batter or smoothies for a little extra sweetness. Don't forget about adding a hearty layer to your trifle too.

BUTTERMILK, p23

Dip chicken in this before frying for the crispiest coating, or

beat into mash for creaminess. Add to waffles or pancakes to make them extra fluffy. Create a speedy dressing by mixing buttermilk, lemon juice and herbs.

CLEMENTINES, p32

Add the juice to cocktails or zest

to bakes for a festive twist. To freeze, split into segments and open freeze before transferring to a bag. Their texture will change so they're best used in smoothies or juices.

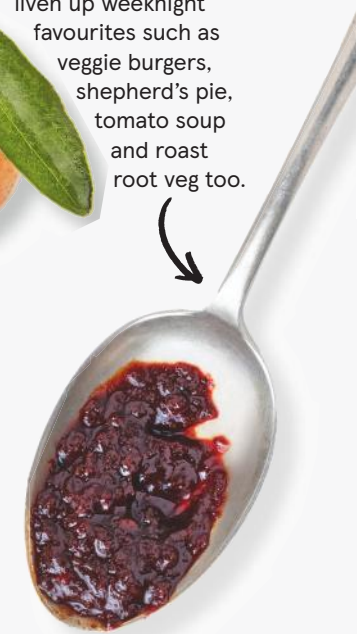
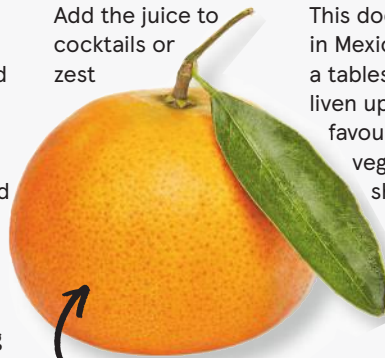
HAZELNUTS, p36

These can be mixed into brownies, cheesecakes or

biscuits, but they work in savoury dishes too. Try chopped up in salads for crunch, blended into pesto, or even stirred through creamy pasta sauces.

CHIPOTLE PASTE, p82

This doesn't only work in Mexican dishes – a tablespoon can liven up weeknight favourites such as veggie burgers, shepherd's pie, tomato soup and roast root veg too.



FRIDGE-RAID FEASTS

Transform your leftovers into a festive trifle

1 For the base, sponge fingers are classic, but any sponge cake will work – use ginger for a fiery twist or sliced Yule log for extra chocolate. Even amaretti biscuits, brioche, or fruit loaf will soak up the juices of the fruit. If you like, use up sherry or amaretto by sprinkling over the sponge.

2 Fresh, tinned or frozen fruit all work in a trifle (partially thaw frozen fruit in the fridge). While berries and stone fruit are used more often, banana, orange and passion fruit give a lovely tropical twist.

3 Use whatever embellishments you have – more chopped fruit, crushed leftover meringue, grated chocolate or sprinkles. The custard can be tinned, made up from a packet or swapped for a powdered dessert mix or yogurt. Top this with leftover whipping or double cream.



HOW TO...

...use up Christmas condiments

HORSERADISH SAUCE

Brush onto fish fillets before topping with breadcrumbs and baking, or stir into mash.

CRANBERRY SAUCE

Use this in place of red onion chutney – try on cheeseboards or in toasties (see p98). For sweet treats, add to muffin batter or tart cases in place of jam.

BREAD SAUCE

Make croquettes – mix bread sauce with ham, cheese and leftover turkey or stuffing, then roll into balls. Cover in breadcrumbs and (deep) fry.

GRAVY

Gravy gives an extra richness to stews or a stroganoff. If you struggle to use up fresh gravy then consider buying granules, which have a longer shelf-life.



GIVE ME MORE!

Scan this QR code to find more ideas for reducing food waste, on Tesco Real Food.



Treat of the week

Christmas leftovers get a wow-factor makeover in this Boxing Day treat

ULTIMATE CHRISTMAS SANDWICH

Serves 2 Takes 10 mins

Cost per serve £2.78

Stir 1 tbsp **leftover gravy** into 75g **reduced-fat mayo**; set aside. Spread 4 slices **Tesco Finest white loaf with sourdough** with a thin layer of the mayo. Lay 2 slices mayo-side down, then spread with 50g **cranberry sauce** and top with 200g **leftover cooked turkey or beef** and 60g thinly sliced **Brie**. Sandwich with the remaining bread, mayo-side up. Heat a nonstick frying pan over a medium-low heat and toast the sandwich for 2-3 mins each side, pressing down with a

spatula, so the cheese melts and the bread becomes golden. Meanwhile, toast another 2 slices of bread and spread with the remaining **gravy mayo**. Reheat 100ml **leftover gravy** in the microwave until piping hot. Remove the toasted sandwiches from the pan and top with 100g **shredded sprouts**, 75g **pickled red cabbage** and 50g **Tesco Finest pigs in blankets crinkle cut crisps**. Press the toasted bread on top, mayo-side down, then slice in half and serve with the hot gravy on the side for dipping.

Each serving contains

| Energy | Fat | Saturates | Sugars | Salt |
|-------------------|-----|-----------|--------|------|
| 4151kJ 990kcal | 33g | 9g | 22g | 3.6g |
| 50% | 47% | 45% | 24% | 59% |

of the reference intake. See page 9.
Carbohydrate 106g Protein 54g Fibre 28g



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